1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DA	ATE .	3. ES	TABLISHMENT NO.	4. NAME OF COUNTRY		
Bizeta 04/30/02		736L		5L	ITALY		
Langhirano (PR)	5. NAME OF	AUDITO	R(S)		6. TYPE OF AUDIT		
	Dr. Faiz	R. Cho	udry		X ON-SITE AUDIT DOCUMEN		
					The state of the s	NT AUDIT	
Place an X in the Audit Results block to indic		omplia	nce			-T	
Part A - Sanitation Standard Operating Procedures (S Basic Requirements	SSOP)	Audit Results	l		art D - Continued onomic Sampling	Audit Results	
7. Written SSOP			33.	Scheduled Sample		ļ	
Records documenting implementation.			34	Species Testing		o	
Signed and dated SSOP, by on-site or overall authority.			i	Residue		0	
Sanitation Standard Operating Procedures (SSOP)					- Other Requirements		
Ongoing Requirements			ļ	rail E	- Other Reduitements		
10. Implementation of SSOP's, including monitoring of impleme	entation.		36.	Export			
11. Maintenance and evaluation of the effectiveness of SSOP's.			37.	Import	· · · · · · · · · · · · · · · · · · ·		
 Corrective action when the SSOPs have falled to prevent dis product contamination or adulteration. 	rect		38.	Establishment Grounds	and Pest Control		
13. Daily records document item 10, 11 and 12 above.	(39.	Establishment Constru	ction/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements				Light			
14. Developed and implemented a written HACCP plan .]	Ventilation			
 Contents of the HACCP list the food safety hazards, critical points, critical limits, procedures, corrective actions. 	al control		_	Plumbing and Sewage			
 Records documenting implementation and monitoring of the HACCP plan. 		1		Water Supply Dressing Rooms/Laval	tories		
 The HACCP plan is signed and dated by the responsible establishment individual. 				Equipment and Utensil			
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46.	Sanitary Operations			
18. Monitoring of HACCP plan.			47.	Employee Hygiene			
19. Verification and validation of HACCP plan.			48.	Condemned Product C	Control	=	
20. Corrective action written in HACCP plan.				Part F -	Inspection Requirements		
21. Reassessed adequacy of the HACCP plan.			-	1 alt 1 -			
22. Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event oc			49.	Government Staffing			
Part C - Economic / Wholesomeness			50.	Daily Inspection Cover	rage		
23. Labeling - Product Standards			51.	Enforcement			
24. Labeling - Net Weights		О	52	Humane Handling		0	
25. General Labeling							
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Mo	oisture)	0	53.	Animal Identification		О	
Part D - Sampling Generic <i>E. coli</i> Testing			54	Ante Mortem Inspection	on	О	
27. Written Procedures		0	55	Post Mortem Inspection	on	0	
28. Sample Collection/Analysis		0	1			-	
29. Records		О		Part G - Other Reg	gulatory Oversight Requirements		
20, 100000							
Salmonella Performance Standards - Basic Requ	uirements		56.	European Community	Directives		
30. Corrective Actions		О	57	. Monthly Review			
31. Ræssessment		О	58				
32. Written Assurance		О	59				

Establishment NO: 736L

1. ESTABLISHMENT NAME AND LOCATION	2 AUDIT D	ATE	3. ES	TABLISHMENT NO.	4. NAME OF COUNTRY		
La Parmense Prosciutti SPA 05/07/02		848L			ITALY		
Emilia Romagna (PR) 5. NAME OF			R(S)		6. TYPE OF AUDIT		
Dr. Faiz		R. Cho	udry		X ON-SITE AUDIT DOCUMEN	IT AUDIT	
Place an X in the Audit Results block to in		omplia	nce				
Part A - Sanitation Standard Operating Procedure Basic Requirements	s (SSOP)	Audit Results			t D - Continued nomic Sampling	Audit Results	
7. Written SSOP			33.	Scheduled Sample			
Records documenting implementation.			34.	Species Testing		O	
Signed and dated SSOP, by on-site or overall authority. Sanitation Standard Operating Procedures (SSO) Ongoing Procedures Ongoing Procedures Ongoing Procedures	OP)	· prom · · ·	35.	Residue Part E -	Other Requirements	О	
Ongoing Requirements 10. Implementation of SSOP's, including monitoring of imple	ementation.		36.	Export			
11. Maintenance and evaluation of the effectiveness of SSOF			37.	Import			
 Corrective action when the SSOPs have falled to preven product contamination or adulteration. 	t direct		38.	Establishment Grounds	and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39.	Establishment Construct	tion/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements				Light			
14. Developed and implemented a written HACCP plan .			41.	Ventilation		ļ	
 Contents of the HACCP list the food safety hazards, cripoints, critical limits, procedures, corrective actions. 	tical control			Plumbing and Sewage		-	
Records documenting implementation and monitoring of HACCP plan.	the		ļ	Water Supply Dressing Rooms/Lavato	ries		
17. The HACCP plan is signed and dated by the responsib establishment individual.			45.	Equipment and Utensils			
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46.	Sanitary Operations		X	
18. Monitoring of HACCP plan.		ļ	47.	Employee Hygiene			
19. Verification and validation of HACCP plan.			48.	Condemned Product Co	ontrol		
20. Corrective action written in HACCP plan.							
21. Reassessed adequacy of the HACCP plan.				Part F - Ir	nspection Requirements		
22. Records documenting: the written HACCP plan, monitor critical control points, dates and times of specific even	oring of the toccurrences.	X	49.	Government Staffing			
Part C - Economic / Wholesomeness			50.	Daily Inspection Covera	ge		
23. Labeling - Product Standards			51.	Enforcement		X	
24. Labeling - Net Weights			52.	Humane Handling		0	
25. General Labeling 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins	- Moisture)	-					
Part D - Sampling		O		Animal Identification Ante Mortem Inspection		0	
Generic E. coli Testing			34.		· 		
27. Written Procedures		O	55.	Post Mortem Inspection	1	О	
28. Sample Collection/Analysis		O		Part G - Other Regu	ulatory Oversight Requirements		
29. Records		О					
Salmonella Performance Standards - Basic Re	equirements		56.	European Community D	irectives	X	
30. Corrective Actions		О	57	Monthly Review		-	
31. Reassessment		О	58				
32. Written Assurance		О	59				

Establishment NO: 848L

- 46./56. Dripping condensate, from overhead refrigeration units and pipes that was not cleaned/sanitized daily, was falling in the cooler. There was no product stored directly underneath. Establishment officials took corrective action immediately and preventive measures were proposed to GOI meat inspection officials. Council Directive 64/433/EEC. Chapter III. 3 (c)
- 22. The records were not maintained for direct measurement of the CCP's such as critical limits (CL's) for temperature readings and other quantifiable limits identified in the plan, during ongoing verification activities by the responsible establishment employee. (see note below)
- 51. Veterinary Meat Inspector was not verifying direct measurement at a CCP and plant ongoing verification activities of the HACCP plan(s). GOI inspection officials indicated that it would be corrected immediately.

NOTE: GOI inspection officials indicated that establishment would be given 30 days notification of intended enforcement actions related to HACCP system inadequacy determinations on May 7, 2002.

San Daniele Del Friuli (UD) 5. NAME OF AUDITOR(S) 6. TYPE OF AUDIT	JMENT AUDIT
	JMENT AUDIT
Dr Haiz R Choudry	JMENT AUDIT
CH SH ZHOSH	
Place an X in the Audit Results plock to indicate noncompliance with requirements. Use O if not applical	ble.
Part A - Sanitation Standard Operating Procedures (SSOP) Audit Part D - Continued	Audit
Basic Requirements Results Economic Sampling 7. Written SSOP 33. Scheduled Sample	Results
8. Records documenting implementation. 34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority. Sanitation Standard Operating Procedures (SSOP) Part F - Other Pequirements	0
Ongoing Requirements	
10. Implementation of SSOP's, including monitoring of implementation. 36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's. 37. Import	
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration. 38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above. 39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements 40. Light 41. Ventilation	
14. Developed and implemented a written HACCP plan .	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	
16. Records documenting implementation and monitoring of the HACCP plan. 43. Water Supply 44. Dressing Rooms/Lavatories	
17. The HACCP plan is signed and dated by the responsible establishment individual. 45. Equipment and Utensils	-
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements 46. Sanitary Operations	
18. Monitoring of HACCP plan	+
19. Verification and validation of HACCP plan. 48. Condemned Product Control	
20. Corrective action written in HACCP plan.	
21. Reassessed adequacy of the HACCP plan. Part F - Inspection Requirements	No.
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	
Part C - Economic / Wholesomeness 50. Daily Inspection Coverage	
23. Labeling - Product Standards 51. Enforcement	
24. Labeling - Net Weights O	
25. General Labeling 52. Humane Handling	0
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture) O 53. Animal Identification	0
Part D - Sampling Generic E. coli Testing 54. Ante Mortem Inspection	О
27. Written Procedures O 55. Post Mortem Inspection	0
28. Sample Collection/Analysis	
Part G - Other Regulatory Oversight Requirements O	
Salmonella Performance Standards - Basic Requirements 56. European Community Directives	
30. Corrective Actions O 57. Monthly Review	
31. Reassessment O 58	
32. Written Assurance O 59.	

FSIS	5000-6	(04/04/2002)	
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Page 2 of 2

60. Observation of the Establishment

Establishment NO 908L

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY		
F. LLi Galloni SPA 05/02/02			1626L	ITALY		
Emilia Romagna (PR)	5. NAME O	F AUDITO	R(S)	6. TYPE OF AUDIT	*** **	
	Dr. Faiz	R. Cho	oudry	X ON-SITE AUDIT DOCUME		
					NT AUDIT	
Place an X in the Audit Results block to		omplia				
Part A - Sanitation Standard Operating Procedure Basic Requirements	res (SSOP)	Audit Results		art D - Continued conomic Sampling	Audit Results	
7. Written SSOP			33. Scheduled Sample			
Records documenting implementation.		-	34. Species Testing	<u> </u>	О	
Signed and dated SSOP, by on-site or overall authority.			35. Residue		0	
Sanitation Standard Operating Procedures (S	SOP)			- Other Requirements		
Ongoing Requirements	nlomostation		36. Export			
 Implementation of SSOP's, including monitoring of im Maintenance and evaluation of the effectiveness of SS 			37. Import			
Corrective action when the SSOPs have faled to prevent product contamination or adulteration.			38. Establishment Ground	is and Pest Control		
13 Daily records document item 10, 11 and 12 above			39. Establishment Constr	uction/Maintenance		
Part B - Hazard Analysis and Critical Contro			40. Light			
Point (HACCP) Systems - Basic Requiremen	ICS		41. Ventilation			
14. Developed and implemented a written HACCP plan15. Contents of the HACCP list the food safety hazards,	critical control		42. Plumbing and Sewage			
points, critical limits, procedures, corrective actions.			43. Water Supply	U		
Records documenting implementation and monitoring HACCP plan.			44. Dressing Rooms/Lava	atories		
The HACCP plan is signed and dated by the respon establishment individual.	sible		45. Equipment and Utens	ills		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirement			46. Sanitary Operations			
18. Monitoring of HACCP plan.			47. Employee Hygiene			
19. Verification and validation of HACCP plan.			48. Condemned Product	Control		
20. Corrective action written in HACCP plan.						
21. Reassessed adequacy of the HACCP plan.			Part F	Inspection Requirements		
22. Records documenting: the written HACCP plan, mo- critical control points, dates and times of specific ev	nitoring of the ent occurrences.		49. Government Staffing			
Part C - Economic / Wholesomeness			50. Daily Inspection Cove	erage		
23. Labeling - Product Standards			51 Enforcement		X	
24. Labeling - Net Weights		О	51. Enforcement		^	
25. General Labeling		0	52. Humane Handling		О	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pcrk St	ins/Moisture)	О	53. Animal Identification		О	
Part D - Sampling Generic E. coli Testing			54. Ante Mortem Inspect	ion	О	
27. Written Procedures		О	55. Post Mortem hspect	ion	О	
28. Sample Collection/Analysis		0				
29. Records		О	Part G - Other Re	egulatory Oversight Requirements		
Salmonella Performance Standards - Basic	Requirements		56. European Community	y Directives		
30. Corrective Actions		О	57. Monthly Review			
31. Reassessment		О	58.	· · · · · · · · · · · · · · · · · · ·		
32. Written Assurance		О	59.			
			_1			

Establishment NO: 1626L

51. Veterinary Meat Inspector was not verifying the direct observations of monitoring and plant ongoing verification activities of the HACCP plan(s). GOI inspection officials indicated that it would be corrected immediately.

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY		
Alcisa spa, Zola Predosa (BO)	4-22-0	2	41-L	6. TYPE OF AUDIT		
()	5. NAME OF	AUDITO	R(S)			
	Dr. O	to Urb	an	X ON SITE AUDIT		
				ON-SITE AUDIT DOCUME		
Place an X in the Audit Results block to		compl	_			
Part A - Sanitation Standard Operating Procedure Basic Requirements	≲ (SSOP)	Audit Results	i .	Part D - Continued conomic Sampling	Audit Results	
7. Written SSOP			33. Scheduled Sample			
Records documenting implementation.			34. Species Testing			
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		О	
Sanitation Standard Operating Procedures (SSC Ongoing Requirements	OP)		Part E	- Other Requirements		
10. Implementation of SSOP's, including monitoring of imple	ementation.		36. Export			
11. Maintenance and evaluation of the effectiveness of SSO)P's.		37. Import			
 Corrective action when the SSOPs have failed to prever product contamination or adulteration. 	nt direct		38. Establishment Ground	ds and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Constr	ruction/Maintenance	X	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirement			40. Light			
14. Developed and implemented a written HACCP plan			41. Ventilation			
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective	ve actions.		42. Plumbing and Sewage	e		
 Records documenting implementation and monitoring or HACCP plan. 	of the		43. Water Supply 44. Dressing Rooms/Lava	atorias		
The HACCP plan is signed and dated by the responsible establishment individual.	le		45. Equipment and Utens			
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		x	
18. Monitoring of HACCP plan.			47. Employee Hygiene			
19. Verification and validation of HACCP plan.			48. Condemned Product	Control		
20. Corrective action written in HACCP plan.			Part F.	- Inspection Requirements		
21. Reassessed adequacy of the HACCP plan.						
 Records documenting: the written HACCP plan, monitor critical control points, dates and times of specific event 	oring of the toccurrences.		49. Government Staffing			
Part C - Economic / Wholesomeness		_	50. Daily Inspection Cov	rerage		
23. Labeling - Product Standards			51. Enforcement			
24. Labeling - Net Weights			52. Humane Handling		0	
25. General Labeling						
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skir	ns/Moisture)		53. Animal Identification		О	
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Inspect	tion	О	
27. Written Procedures		О	55. Post Mortem Inspect	tion	0	
28. Sample Collection/Analysis		0				
29. Records		0	Part G - Other Re	egulatory Oversight Requirements		
Salmonella Performance Standards - Basic R	Requirements		56. European Community	y Directives	x	
20 Compating Action		0	57. Manthly Review			
30. Corrective Actions						
31. Reassessment		0	58.			
32. Written Assurance		0	59.			

ESTABLISHMENT NO. 41-L

- 39. The cell for the potable water was not functional in the packaging area. The facet was hand operated. The establishment scheduled corrective action.
- 46. The employee was observed to pick up a casing from the floor and continue to work without washing his hands. He was instructed to wash his hands by the other employee.
- 56. The EEC Directive 64/433 Chapter 2 (J) and Chapter 3 (A) were not met.

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY			
Luppi Alimentari spa, Sala Baganza 4-18-02		Ì	58-L	Italy			
(PR)	5. NAME O	F AUDITOR	R(S)	6. TYPE OF AUDIT			
•	Dr. Oto	Dr. Oto Urban X ON-SITE AUDIT					
					NI AUDIT		
Place an X in the Audit Results block to		compliar		ents. Use O if not applicable. Part D - Continued	7		
Part A - Sanitation Standard Operating Procedu Basic Requirements	ires (SSOP)	Audit Results		conomic Sampling	Audit Results		
7. Written SSOP			33. Scheduled Sample		-		
Records documenting implementation.			34 Species Testing		0		
Signed and dated SSOP, by on-site or overall authority			35. Residue		0		
Sanitation Standard Operating Procedures (S				E Other Requirements			
Ongoing Requirements	·		ran c	E - Other Requirements			
10. Implementation of SSOP's, including monitoring of in	nplementation.		36. Export				
11. Maintenance and evaluation of the effectiveness of S	SOP's.	1.	37. Import				
 Corrective action when the SSOPs have falled to pre product contamination or adulteration. 	event direct		38. Establishment Groun	ds and Pest Control	· - i ·		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Const	ruction/Maintenance			
Part B - Hazard Analysis and Critical Cont Point (HACCP) Systems - Basic Requireme			40. Light				
14. Developed and implemented a written HACCP plan.			41. Ventilation		+		
 Contents of the HACCP list the food safety hazards points, critical limits, procedures, corrective actions. 	, critical control		42. Plumbing and Sewag	ge	-		
Records documenting implementation and monitoring HACCP plan.	g of the		43. Water Supply 44. Dressing Rooms/Lav	vatories			
 The HACCP plan is signed and dated by the responsible establishment individual. 	nsible		45. Equipment and Uten				
Hazard Analysis and Critical Control Poir (HACCP) Systems - Ongoing Requirement			46. Sanitary Operations		X		
18. Monitoring of HACCP plan.			47. Employee Hygiene				
19. Verification and validation of HACCP plan.			48. Condemned Product	t Control			
20. Corrective action written in HACCP plan.			Part F	- Inspection Requirements			
21. Reassessed adequacy of the HACCP plan.		-		- mapacator requirements			
22. Records documenting: the written HACCP plan, mo critical control points, dates and times of specific e	onitoring of the event occurrences.		49. Government Staffing	3			
Part C - Economic / Wholesomenes	S		50. Daily Inspection Cov	verage			
23. Labeling - Product Standards			51. Enforcement				
24. Labeling - Net Weights			52. Humane Handling		0		
25. General Labeling			02. 110110110110110				
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork S	Skins/Moisture)	-	53. Animal Identification	ו	О		
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Inspec	tion	О		
27. Written Procedures		О	55. Post Mortem haped	ction	О		
28. Sample Collection/Analysis		О					
29. Records		0	Part G - Other R	egulatory Oversight Requirements			
Salmonella Performance Standards - Basic	Requirements		56. European Communit	ty Directives	X		
30. Corrective Actions		О	57. Monthly Review		<u> </u>		
31. Reassessment		О	58.				
32. Written Assurance		O	59.				
			<u> </u>				

ESTABLISHMENT NO. 58-L

- 46. Several hams were observed to contact the wall and one was contacting the floor in the cutting area. These deficiencies were corrected immediately by the establishment officials.
- 56. The EEC Directive 64/433 Chapter 3 (5) was not met.

61. NAME OF AUDITOR Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

1 ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY		
Leoncini Prosciutti s.p.a., San Daniele del 4-30.			151-L	Italy		
Friuli (UD) 5. NA		AUDITO	R(S)	6. TYPE OF AUDIT		
	Dr. Oto Urban			X ON SITE AUDIT		
				ON-SITE AUDIT DOCUMBN		
Place an X in the Audit Results block to inc		·	<u> </u>	nents. Use U if not applicable. art D - Continued	- 	
Part A - Sanitation Standard Operating Procedures (Basic Requirements	(330P)	Audit Results	1	onomic Sampling	Audit Results	
7. Written SSOP			33. Scheduled Sample		-	
Records documenting implementation.			34. Species Testing		0	
9. Signed and dated SSOP, by on-site or overall authority.		ļ	35. Residue		0	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements)		Part E	- Other Requirements		
10. Implementation of SSOP's, including monitoring of impleme	entation.		36. Export			
11. Maintenance and evaluation of the effectiveness of SSOP's	i.		37. Import			
 Corrective action when the SSOP's have failed to prevent d product contamination or adulteration. 	firect		38. Establishment Grounds	s and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Constru	action/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		<u> </u>	
14. Developed and implemented a written HACCP plan .			41. Ventilation		<u> </u>	
 Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective a 	actions.		42. Plumbing and Sewage			
Records documenting implementation and monitoring of th HACCP plan.	ie		43. Water Supply 44. Dressing Rooms/Lava	tories		
The HACCP plan is signed and dated by the responsible establishment individual.			45. Equipment and Utensi			
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46. Sanitary Operations			
18. Monitoring of HACCP plan.			47. Employee Hygiene			
19. Verification and validation of HACCP plan.			48. Condemned Product 0	Control		
20. Corrective action written in HACCP plan.		ļ				
21. Reassessed adequacy of the HACCP plan.			Part F-	Inspection Requirements		
 Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event oc 			49. Government Staffing			
Part C - Economic / Wholesomeness			50. Daily Inspection Cove	rage		
23. Labeling - Product Standards		ļ	51. Enforcement			
24. Labeling - Net Weights			52. Humane Handling		0	
25. General Labeling						
26. Fin. Prod Standards/Boneless (Defects/AQL/Pork Skins/N	voisture)		53. Animal Identification		О	
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Inspection	on	0	
27. Written Procedures		0	55. Post Mortem Inspection	on	О	
28. Sample Collection/Analysis		0	D-4 C Other De			
29. Records		О	ran G - Other Re	gulatory Oversight Requirements		
Salmonella Performance Standards - Basic Req	uirements		56. European Community	Directives		
30. Conective Actions		О	57. Monthly Review			
31. Reassessment		О	58.			
32. Written Assurance		О	59.			

ESTABLISHMENT NO. 151-L

ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE	3. ES	ABLISHMENT NO.	4 NAME OF COUNTRY		
Monastero srl, Medesano (PR) 4-24-02			16	7-L	Italy		
	5. NAME OF	AUDITO	₹(\$)		6. TYPE OF AUDIT		
	Dr. Ot	o Urbai	n				
	.1				ON-SITE AUDIT DOCUMEN	T AUDIT	
Place an X in the Audit Results block to inc		compli	ance				
Part A - Sanitation Standard Operating Procedures (Basic Requirements	(SSOP)	Audit Results			rt D - Continued onomic Sampling	Audit Results	
7. Written SSOP			33.	Scheduled Sample			
Records documenting implementation			-34	Species Testing			
Signed and dated SSOP, by on-site or overall authority.		. –		Residue	· · · · · · · · · · · · · · · · · · ·	0	
Sanitation Standard Operating Procedures (SSOP)				Other Requirements		
Ongoing Requirements							
10. Implementation of SSOP's, including monitoring of implementation of state of the state of th	entation.			Export			
11. Maintenance and evaluation of the effectiveness of SSOP's		i • · · ·	37	Import			
 Corrective action when the SSOPs have falled to prevent deproduct contamination or adulteration. 	lirect 	i 	38.	Establishment Grounds	and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. 	Establishment Construc	ction/Maintenance	X	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements				Light Ventilation			
14. Developed and implemented a written HACCP plan .		I		ventilation		ļ	
 Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective a 	actions.		1	Plumbing and Sewage			
 Records documenting implementation and monitoring of the HACCP plan. 	e -		<u> </u>	Water Supply Dressing Rooms/Lavato	ories		
The HACCP plan is signed and dated by the responsible establishment individual.				Equipment and Utensils			
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46	Sanitary Operations			
18. Monitoring of HACCP plan.			1			 	
19. Verification and validation of HACCP plan.			1	Employee Hygiene		 	
20. Compating patient written in HACCE plan			48.	Condemned Product C	ontrol		
Corrective action written in HACCP plan. Reassessed adequacy of the HACCP plan.			1	Part F - I	Inspection Requirements		
Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event or	g of the		49.	Government Staffing			
Part C - Economic / Wholesomeness			50	Daily Inspection Cover	age		
23. Labeling - Product Standards			1			 	
24. Labeling - Net Weights			51.	Enforcement		-	
25. General Labeling		-	52.	Humane Handling		0	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/	Moisture)		53.	Animal Identification		О	
Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspectio	n	0	
27. Written Procedures				Deat Martine Language		-	
The state of the s		$\frac{1}{0}$	33.	Post Mortem Inspectio		О	
28. Sample Collection/Analysis		$\frac{1}{0}$	-	Part G - Other Reg	gulatory Oversight Requirements		
29. Records		O			<u></u>		
Salmonella Performance Standards - Basic Req	uirements		56.	European Community I	Directives		
30. Corrective Actions		О	57.	Monthly Review			
31. Ressessment		О	58.			:	
32. Written Assurance		0	- 59.				
JZ. WIELEN ASSURANCE		<u> L</u>					

ESTABLISHMENT NO. 167-L

39. There was an over product, wet portion with the beginning of peeling some of the painting in the receiving cooler for hams. The establishment scheduled this area for the corrective action.

1. ES	TABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE	3. ES	TABLISHMENT NO.	4. NAME OF COUNTRY		
Agricola Tre Valli scarl, San Daniele del Friuli (UD) 5-2-0		5-2-02	2 163-L			Italy		
		5. NAME OF	5. NAME OF AUDITOR(S) Dr. Oto Urban			6. TYPE OF AUDIT		
		Dr. Ot				X ON-SITE AUDIT DOCUMB	TIQUA TV	
Plac	e an X in the Audit Results block to in-	dicate nor	ncompl	ianc	e with requirem	ents. Use O if not applicable	•	
	A - Sanitation Standard Operating Procedures (Basic Requirements		Audil Results		Pa	rt D - Continued onomic Sampling	Audit Results	
	ritten SSOP			33.	Scheduled Sample		 	
	ecords documenting implementation.		-	34	Species Testing		0	
	gned and dated SSOP, by on-site or overall authority.			t	Residue		0	
	nitation Standard Operating Procedures (SSOP)		33.		OH D		
ou.	Ongoing Requirements				Pan E -	Other Requirements		
10. 1	mplementation of SSOP's, including monitoring of implementation	entation.		36.	Export			
11, I	Maintenance and evaluation of the effectiveness of SSOP's	5.		37.	Import			
	Corrective action when the SSOPs have falled to prevent oppoduct contamination or adulteration.	direct	İ	38	Establishment Grounds	and Pest Control		
13.	Daily records document item 10, 11 and 12 above.			39.	Establishment Construc	ction/Maintenance		
	Part B - Hazard Analysis and Critical Control			40.	Light		+	
	Developed and implemented a written HACCP plan			41.	Ventilation			
	Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective a	actions.		42.	Plumbing and Sewage			
	Records documenting implementation and monitoring of the HACCP plan.				Water Supply		-	
	The HACCP plan is signed and dated by the responsible establishment individual.		-		Dressing Rooms/Lavate Equipment and Utensile			
	Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			-	Sanitary Operations			
18.	Monitoring of HACCP plan.		-	-				
	Verification and validation of HACCP plan.		+		Employee Hygiene			
				48.	Condemned Product C	ontrol		
	Corrective action written in HACCP plan.			[Part F -	Inspection Requirements		
21.	Reassessed adequacy of the HACCP plan.		_ -					
22.	Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event or	g of the courrences.		49.	Government Staffing			
	Part C - Economic / Wholesomeness			50.	Daily Inspection Cover	rage		
23.	Labeling - Product Standards			51.	Enforcement			
24.	Labeling - Net Weights			- 50	Humane Handling			
25.	General Labeling						0	
26.	Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/I	Moisture)	_	53.	Animal Identification		0	
	Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspection	on	0	
27	Written Procedures		0	55	Post Mortem Inspection	nn	0	
	Sample Collection/Analysis		0		r ost monan mapoone			
	The second secon				Part G - Other Reg	gulatory Oversight Requirements		
29.	Records		О					
\$	Salmonella Performance Standards - Basic Red	quirements		56.	European Community	Directives		
30	Corrective Actions		О	57	. Monthly Review		ì	
	Reassessment		О	58	· · · · · · · · · · · · · · · · · · ·			
32.	Written Assurance		О	59				

ESTABLISHMENT NO. 163-L

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE :	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY		
Cim Alimentari s.p.a., Langhirano (PR)	5-8-02		335-L	Italy		
• • • • • • • • • • • • • • • • • • • •	5. NAME O	F AUDITOF	R(S)	6. TYPE OF AUDIT		
	Dr Ot	to Urban				
			*	ON-SITE AUDIT DOCUMB		
Place an X in the Audit Results block to		T			•	
Part A - Sanitation Standard Operating Procedure Basic Requirements	s (SSOP)	Audit Results		Part D - Continued conomic Sampling	Audit Results	
7. Written SSOP		†	33. Scheduled Sample	<u> </u>		
Records documenting implementation.		-	34. Species Testing		0	
Signed and dated SSOP, by on-site or overall authority.			35. Residue		O	
Sanitation Standard Operating Procedures (SSG	OP)			- Other Requirements		
Ongoing Requirements			36. Export			
10. Implementation of SSOP's, including monitoring of imple11. Maintenance and evaluation of the effectiveness of SSO		1	37. Import			
Corrective action when the SSOPs have failed to prever product contamination or aduleration.			38. Establishment Ground	ds and Pest Control	X	
13. Daily records document item 10, 11 and 12 above.			39. Establishment Constr	uction/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirement			40. Light			
14. Developed and implemented a written HACCP plan			41. Ventilation			
 Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective 	ve actions.		42. Plumbing and Sewage	e		
 Records documenting implementation and monitoring or HACCP plan. 	f the		43. Water Supply 44. Dressing Rooms/Lava	ntorios		
The HACCP plan is signed and dated by the responsible establishment individual.	e		45. Equipment and Utens			
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46. Sanitary Operations			
18. Monitoring of HACCP plan.			47. Employee Hygiene			
19. Verification and validation of HACCP plan.		-	48. Condemned Product	Control	-	
20. Corrective action written in HACCP plan.						
21. Reassessed adequacy of the HACCP plan.			Part F	- Inspection Requirements		
22. Records documenting: the written HACCP plan, monitor critical control points, dates and times of specific event	oring of the toccurrences.		49. Government Staffing			
Part C - Economic / Wholesomeness			50. Daily Inspection Cove	erage		
23. Labeling - Product Standards			51. Enforcement			
24. Labeling - Net Weights			52. Humane Handling			
25. General Labeling			52. Hullane Handling		0	
26. Fin. Prod Standards/Boneless (Defects/AQL/Pork Skir	ns/Moisture)		53. Animal Identification		O	
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Inspect	tion	О	
27. Written Procedures		0	55. Post Mortem Inspect	ion	0	
28. Sample Collection/Analysis		О				
29. Records		О	Part G - Other Re	egulatory Oversight Requirements		
Salmonella Performance Standards - Basic R	equirements		56. European Community	y Directives	X	
			57. Monthly Review		1	
30. Corrective Actions		0			+	
31. Reassessment		0	58.			
32. Written Assurance		О	59.			

ESTABLISHMENT NO. 335-L

- 38. A moth was observed on the wall in the cartoon room and spider web was observed at the fresh meat receiving area. Both deficiencies were corrected immediately by the establishment management.
- 56 The council Directive 64/433/EEC, Chapter 3 (3b) hasn't been met.

1. ESTABLISHMENT NAME AND LOCATION 2. AUDIT DA		ATE	3. ESTABLISHMENT NO.		4. NAME OF COUNTRY			
Cesare Fiorucci spa, San Daniele del Friuli (UD) 5-3.		5-3-02	683L			Italy		
		5. NAME OF	AUDITO	R(S)		6. TYPE OF AUDIT		
		1	o Urban			<u> </u>	ENT AUDIT	
Plac	e an X in the Audit Results block to inc	dicate nor	compl	ianc	e with requirem	ents. Use O if not applicable	٠.	
Part	A - Sanitation Standard Operating Procedures (Basic Requirements	SSOP)	Audit Results			rt D - Continued onomic Sampling	Audit Results	
7. V	/ritten SSOP			33.	Scheduled Sample			
8. R	ecords documenting implementation.			34.	Species Testing		О	
9. S	igned and dated SSOP, by on-site or overall authority.		1	35.	Residue		О	
Sa	nitation Standard Operating Procedures (SSOP Ongoing Requirements)	ALIGHER HOMOSTONIS		Part E -	Other Requirements		
10.	implementation of SSOP's, including monitoring of implementation	entation.		36.	Export			
11.	Maintenance and evaluation of the effectiveness of SSOP's	i.		37.	Import			
12.	Conective action when the SSOP's have falled to prevent of product contamination or adulteration.	lirect	X	38.	Establishment Grounds	and Pest Control		
13.	Daily records document item 10, 11 and 12 above.			39.	Establishment Construc	ction/Maintenance		
ı	Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40.	Light			
	Developed and implemented a written HACCP plan			41.	Ventilation			
	Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective a	actions.		42.	Plumbing and Sewage			
	Records documenting implementation and monitoring of th HACCP plan.	e		1	Water Supply			
17.	The HACCP plan is signed and dated by the responsible establishment individual.			!	Dressing Rooms/Lavate Equipment and Utensil			
	Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46.	Sanitary Operations			
18.	Monitoring of HACCP plan.			47.	Employee Hygiene			
19.	Verification and validation of HACCP plan.			48.	Condemned Product C	control		
	Corrective action written in HACCP plan. Reassessed adequacy of the HACCP plan.		-	-	Part F -	Inspection Requirements		
	Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event or	of the		49.	Government Staffing	•		
	Part C - Economic / Wholesomeness	. , ,		50.	Daily Inspection Cover	rage		
23.	Labeling - Product Standards			-				
24.	Labeling - Net Weights			51.	Enforcement			
	General Labeling		-	52.	Humane Handling		0	
26.	Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/	voisture)		53.	Animal Identification		0	
	Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspection	on .	0	
27.	Written Procedures		0	55.	Post Mortem Inspection	on	О	
28	Sample Collection/Analysis		o					
	Records		0		Part G - Other Rec	gulatory Oversight Requirements		
;	Salmonella Performance Standards - Basic Req	uirements		56.	European Community	Directives		
30.	Corrective Actions		0	57	. Monthly Review			
31.	Reassessment		О	58				
32.	Written Assurance		0	59				

ESTABLISHMENT NO. 683-L

12. Two ham hangers were observed with rusty areas after the washing. This deficiency was corrected immediately by the establishment officials.

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

ABP Proscient is spa., San Danick del Frish (UD) 1 NAME OF AUDITORS) Dr. Oto Urban Part A - Sanitation Standard Operating Procedures (SSOP) Back Records occurrently implementation Some and X in the Audit Results block to indicate noncompliance with requirements. Use 0 if not applicable. Part A - Sanitation Standard Operating Procedures (SSOP) Make Part D - Continued Connect Sampling Connect Sa	1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY		
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Basic Requirements Reut Economic Sampling Pieuris		(CCOD)			T	
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ESTABLISHMENT NO. 720-L

61. NAME OF AUDITOR

Dr. Oto Urban

Second Start Carp (MO) Second Start Carp (MO)	1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	DATE	3. EST	ABLISHMENT NO.	4. NAME OF COUNTRY		
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on reassessment				57.	Monthly Review			
32. Written Assurance 59.	31. Reassessment			58.				
	32. Written Assurance			59.				

ESTABLISHMENT NO. 791 M/S

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY	–
Prosciuttificio San Michele s.r.l., Lesignzno (PR)	5-7-02		1019-L	Italy	
5. NAME OF A		AUDITO	R(S)	6. TYPE OF AUDIT	
Dr. Oto U			an X on sixt will a seem		
				ON-SITE AUDIT DOCUMEN	
Place an X in the Audit Results block to	A 100 A	compl			p
Part A - Sanitation Standard Operating Procedure Basic Requirements	es (SSOP)	Audit Results	I .	art D - Continued onomic Sampling	Audit Results
7. Written SSOP			33. Scheduled Sample		
Records documenting implementation.			34. Species Testing		0
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		O
Sanitation Standard Operating Procedures (SS	OP)		Part E	- Other Requirements	
Ongoing Requirements		-	36. Export		-
10. Implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of SSOP		ļ			
11. Maintenance and evaluation of the effectiveness of SSC			37. Import		
Corrective action when the SSOPs have falled to preve product contamination or adulteration.	ent direct		38. Establishment Grounds	s and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39. Establishment Constru	uction/Maintenance	
Part B - Hazard Analysis and Critical Contro Point (HACCP) Systems - Basic Requirement			40. Light		
14. Developed and implemented a written HACCP plan .			41. Ventilation		
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18. Monitoring of HACCP plan.			47. Employee Hygiene		-
19. Verification and validation of HACCP plan.			48. Condemned Product (Control	
20. Corrective action written in HACCP plan.					
21. Reæssessed adequacy of the HACCP plan.			Part F -	Inspection Requirements	
22. Records documenting: the written HACCP plan, monit critical control points, dates and times of specific ever	oring of the	x	49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Cove	erage	
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24. Labeling - Net Weights					
25. General Labeling			52. Humane Handling		0
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Ski	ins/Moisture)		53. Animal Identification		0
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Inspecti	ion	О
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		0	57. Monthly Review		
30. Corrective Actions		-			
31. Reassessment		0	58.		ļ
32. Written Assurance		О	59.		

ESTABLISHMENT NO. 1019-L

- 22. Records documenting the HACCP verification of the critical control point was not clearly identified. The management made correction in these records during the auditor visit.
- 45 The new brush of the ham cleaning equipment had several bristles broken. The management scheduled a corrective action before the use of this equipment.
- 56 The EEC directive Chapter 3, (3c) was not met.

		DATE 3. ESTABLISHMENT		TABLISHMENT NO.	ENT NO. 4. NAME OF COUNTRY			
		4-19-02	4-19-02		4 M/S	Italy		
		E OF AUDITOR(S)			6. TYPE OF AUDIT			
		o Urba	n		X ON-SITE AUDIT	OCHMENT AUG	- · ·	
Plac	e an X in the Audit Results block to inc	dicate non	compl	ianc	a with requirem	<u> </u>	OCUMENT AUD	 JII
	A - Sanitation Standard Operating Procedures (1		ents. Ose On not appr		
rait	Basic Requirements	(330F)	Audit Results			onomic Sampling	Audi Resu	
7. V	/ritten SSOP			33.	Scheduled Sample		О	
8. R	ecords documenting implementation.			34.	Species Testing		0	
	igned and dated SSOP, by on-site or overall authority.			35.	Residue			
Sai	nitation Standard Operating Procedures (SSOP) Ongoing Requirements)			Part E	-Other Requirements		
10. I	implementation of SSOP's, including monitoring of implementation	entation.		36.	Export			
11.	Maintenance and evaluation of the effectiveness of SSOP's	j.		37.	Import			-
12	Corrective action when the SSOP's have falled to prevent d product contamination or adulteration.	lirect	X	38.	Establishment Grounds	and Pest Control		
13.	Daily records document item 10, 11 and 12 above.		[39.	Establishment Constru	ction/Maintenance		
-	Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40.	Light		<u>x</u>	
	Developed and implemented a written HACCP plan			41.	Ventilation			
15.	Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective a	actions.		42.	Plumbing and Sewage			···•·
	Records documenting implementation and monitoring of th HACCP plan.	e			Water Supply			
17.	The HACCP plan is signed and dated by the responsible establishment individual.			I	Dressing Rooms/Lavat Equipment and Utensil			
	Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements				Sanitary Operations			
18. Monitoring of HACCP plan.19. Verification and validation of HACCP plan.			47. Employee Hygiene 48. Condemned Product Control					
20.	Corrective action written in HACCP plan.			Ded F. Januaria Devidence				
21.	Reassessed adequacy of the HACCP plan.			1	Part F - I	Inspection Requirements		
22.	Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event oc	of the courrences.		49.	Government Staffing			
	Part C - Economic / Wholesomeness			50.	Daily Inspection Cover	rage		
23.	Labeling - Product Standards		О	51.	Enforcement			
24.	Labeling - Net Weights		0					
25.	General Labeling		0	52.	Humane Handling	<u> </u>		
26.	Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/M	Moisture)	0	53.	Animal Identification			
	Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspectio			
27.	Written Procedures			55.	Post Mortem Inspection	n		
28.	Sample Collection/Analysis							
29	Records				Part G - Other Reg	julatory Oversight Requireme	ents	
5	Salmonella Performance Standards - Basic Req	uirements		56.	European Community I	Directives	X	
30	Corrective Actions			57.	Monthly Review	•	-	
	Reassessment		-	58.				
				59.				
32.	Written Assurance		<u> </u>					

ESTABLISHMENT NO. 304-M/S

- 12. Several racks for edible product had meat residue after the washing. This deficiency was corrected immediately by the establishment management.
- 40. There was insufficient light in the suspect pen on the ante-mortem inspection. This deficiency was scheduled for correction by the establishment management.
- 56. The EEC Directive 64/433 Chapter 1 (O), was not met.

1. ESTABLISHMENT NAME AND LOCATION 2. AUDIT DATE		3. ESTABLISHMENT NO. 4. NAME OF COUNTRY					
G	iuseppe Citterio, Salumficio spa, Felino	4-29-02		1157-L		Italy	
(PR) 5. NAME OF A		AUDITO	AUDITOR(S)		6. TYPE OF AUDIT		
		Dr. Oto	o Urban	an		X ON-SITE AUDIT DOCUMEN	T AUDIT
Plac	e an X in the Audit Results block to in	dicate non	compl	ianc	e with requirem	nents. Use O if not applicable.	
Part	A - Sanitation Standard Operating Procedures Basic Requirements	(SSOP)	Audit Results			art D - Continued onomic Sampling	Audit Results
7. V	Vritten SSOP			33.	Scheduled Sample		
8. F	tecords documenting implementation.			34.	Species Testing		0
9. 5	igned and dated SSOP, by on-site or overall authority.			3 5.	Residue		0
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	Ongoing Requirements						
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	Maintenance and evaluation of the effectiveness of SSOP			37.	Import		
12.	Corrective action when the SSOPs have falled to prevent product contamination or adulteration.	direct		38.	Establishment Grounds	s and Pest Control	ļ
13.	Daily records document item 10, 11 and 12 above.			39.	Establishment Constru	iction/Maintenance	
	Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements				Light		
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	Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective	actions.		42. Plumbing and Sewage			
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22.	Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event of	ng of the occurrences.		49.	Government Staffing		
	Part C - Economic / Wholesomeness			50.	Daily Inspection Cove	erage	
23.	Labeling - Product Standards			51.	Enforcement		<u> </u>
24.	Labeling - Net Weights			1	11		
25.	General Labeling			32.	Humane Handling		
26	Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins.	Moisture)		53.	Animal Identification		О
	Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspecti	on	О
 97	Written Procedures		0	55	Post Mortem Inspecti	on	0
	Sample Collection/Analysis		0	- -			
,	Records		0	-	Part G - Other Re	gulatory Oversight Requirements	
	Salmonella Performance Standards - Basic Re	quirements		56.	European Community	Directives	
30	. Corrective Actions		0	57	Monthly Review		
31	Reassessment		О	58			
32	. Written Assurance		0	59			
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ESTABLISHMENT NO. 1157-L

Basic Requirements Results Economic Sampling R 7. Written SSOP 33. Scheduled Sample 8. Records documenting implementation. 34. Species Testing			
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30. Corrective Actions O 57. Monthly Review			
31. Reassessment O 58.			
32. Written Assurance O 59.			

ESTABLISHMENT NO. 480-L

12. Product-contact equipment (edible product trays) had not been adequately cleaned before the use. The GOI officials ordered re-cleaning of the equipment and the establishment personnel did so immediately.

61. NAME OF AUDITOR

Dr. Oto Urban

1. ESTABLISHMENT NAME AND LOCATION 2. AUDIT DATE		3	3. ESTABLISHMENT NO. 4. NAME OF COUNTRY				
Idustria Salumi Simonini spa, Castelvetro	4-26-02		946-L	Italy			
(MO)	5. NAME OF AUDITOR		(S)	6. TYPE OF AUDIT			
	Dr. Oto U	rban	X ON-SITE AUDIT DOCUMENT				
Place an X in the Audit Results block to inc	dicate nonco	mplia	ance with requirem				
Part A - Sanitation Standard Operating Procedures (udit		rt D - Continued	Audit		
Basic Requirements	Re	sults	Ecc	onomic Sampling	Results		
7. Written SSOP			33. Scheduled Sample				
8. Records documenting implementation.			34. Species Testing		ļ		
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		0		
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E -	Other Requirements			
10. Implementation of SSOP's, including monitoring of impleme	entation.		36. Export				
11. Maintenance and evaluation of the effectiveness of SSOP's		37. Import					
 Corrective action when the SSOPs have failed to prevent d product contamination or adulteration. 	lirect		38. Establishment Grounds	and Pest Control	X		
13. Daily records document item 10, 11 and 12 above.		- 1	39. Establishment Construc	ction/Maintenance			
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		X		
14. Developed and implemented a written HACCP plan .			41. Ventilation		1		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective a	actions.		42. Plumbing and Sewage	- 1445 - MINE AND TO THE			
Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply 44. Dressing Rooms/Lavatories				
The HACCP plan is signed and dated by the responsible establishment individual.			45. Equipment and Utensils				
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		77.70. (- 7.47.4)	46. Sanitary Operations		-		
18. Monitoring of HACCP plan.			47. Employee Hygiene	- ·			
19. Verification and validation of HACCP plan.			48. Condemned Product C	ontrol			
20. Corrective action written in HACCP plan.							
21. Reassessed adequacy of the HACCP plan.			Part F - I	Inspection Requirements			
 Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event oc 	of the currences.		49. Government Staffing				
Part C - Economic / Wholesomeness			50. Daily Inspection Cover	age			
23. Labeling - Product Standards			51. Enforcement				
24. Labeling - Net Weights			E3. Humana Handling		+		
25. General Labeling			52. Humane Handling		0		
26. Fin. Prod Standards/Boneless (Defects/AQL/Pork Skins/N	foisture)	-	53. Animal Identification		О		
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Inspectio	n	0		
27. Written Procedures		o	55. Post Mortem Inspectio	vn	0		
28. Sample Collection/Analysis		0					
29. Records		о О	Part G - Other Reg	gulatory Oversight Requirements			
Salmonella Performance Standards - Basic Req	uirements		56. European Community [Directives	X		
30. Corrective Actions		O	57. Monthly Review				
31. Reassessment		0	58.				
32. Written Assurance		O	59.				
			<u> </u>				

ESTABLISHMENT NO. 946-L

- 38. There was obvious space between the floor and door in the shipping room. The management official express willingness to program repair.
- 40. Lighting was inadequate at the inspection station at the meat receiving stations. The Auditor measured 35 fc, while the European Commission regulation require 540 Lux, or 49 foot-candles of light.
- 56. The Council Directive 64/433/EEC, ANNEX 1, Chapter 1 (O) requirement was not met.

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE	3. ES	TABLISHMENT NO.	4. NAME OF COUNTRY				
IND. SALUMI FAENZA ISAF srl,	April 24,	02	97	972L Italy					
Faenza, Emilia Romagna	5. NAME O	F AUDITO	R(S)		6. TYPE OF AUDIT				
	Dr. M	. Ghias I	Mugl	nal	X ON-SITE AUDIT DOCUMEN	T AUDIT			
Place an X in the Audit Results block to in	dicate no	ncompl	ianc	e with requirem	ents. Use O if not applicable.				
Part A - Sanitation Standard Operating Procedures Basic Requirements	(SSOP)	Audit Results			rt D - Continued onomic Sampling	Audit Results			
7. Written SSOP		 - · · · ·	33.	Scheduled Sample					
Records documenting implementation.			34.	Species Testing		0			
9. Signed and dated SSOP, by on-site or overall authority.			35.	Residue		О			
Sanitation Standard Operating Procedures (SSOP Ongoing Requirements	")			Part E - Other Requirements					
10. Implementation of SSOP's, including monitoring of implementation	entation.		36.	Export					
11. Maintenance and evaluation of the effectiveness of SSOP's	5.		37.	Import					
 Corrective action when the SSOPs have falled to prevent of product contamination or adulteration. 	direct		38.	Establishment Grounds	and Pest Control				
13. Daily records document item 10, 11 and 12 above.			39.	Establishment Construc	ction/Maintenance				
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40.	Light					
14. Developed and implemented a written HACCP plan .	-,		41.	Ventilation					
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective	actions.		42.	Plumbing and Sewage		<u> </u>			
16. Records documenting implementation and monitoring of th HACCP plan.	ne			Water Supply					
The HACCP plan is signed and dated by the responsible establishment individual.			\vdash	Dressing Rooms/Lavato					
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46.	Sanitary Operations					
18. Monitoring of HACCP plan.			47.	Employee Hygiene					
19. Verification and validation of HACCP plan.			48.	Condemned Product Co	ontrol	-			
20. Corrective action written in HACCP plan.				Part E . I	nenaction Paguiromante				
21. Reassessed adequacy of the HACCP plan.				ran r-i	nspection Requirements	ļ.			
22. Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event or	g of the courrences.		49.	Government Staffing					
Part C - Economic / Wholesomeness			50.	Daily Inspection Covera	age				
23. Labeling - Product Standards			51.	Enforcement					
24. Labeling - Net Weights			52	Humane Handling		0			
25. General Labeling			-			ļ			
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/	Moisture)		53.	Animal Identification		О			
Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspection	n	О			
27. Written Procedures		0	55.	Post Mortem Inspection	n	0			
28. Sample Collection/Analysis		0							
29. Records		О	1	Part G - Other Reg	ulatory Oversight Requirements				
Salmonella Performance Standards - Basic Rec	uirements		56.	European Community D	Prectives				
20 County Author		O	57	Monthly Review					
30. Corrective Actions			-			+			
31. Reassessment		0	58.			_			
32. Written Assurance		О	59.						

......Contd. Est. 972L Date: April 24, 02

61. NAME OF AUDITOR

Dr. M. Ghias Mughal

62. AUDITOR SIGNATURE AND DATE

1. ES	STABLISHMENT NAME AND LOCATION	2. AUDIT DA	TE	3. ES	TABLISHMENT NO.	4. NAME OF COUNTRY		
		April 18, 02	2		90L	Italy		
G	reci E. Folzani, SPA	5. NAME OF	AUDITO	R(S)	W-1	6. TYPE OF AUDIT •		
		Dr. M.	Ghias N	Mบยโ	nal	X ON OUTS AUGUS		
DI-	Via de Audia Danda da Li	i				ON-SITE AUDIT DOCUMENT AUDIT		
	ce an X in the Audit Results block to inc			anc			•	
ran	A - Sanitation Standard Operating Procedures (Basic Requirements	35UP)	Audit Results			ort D - Continued conomic Sampling	Audit Results	
7. V	Vritten SSOP			33.	Scheduled Sample			
8. F	Records documenting implementation.			34	Species Testing		0	
9. 5	Signed and dated SSOP, by on-site or overall authority.				Residue		0	
Sa	nitation Standard Operating Procedures (SSOP)		ACCUPATION OF THE PARTY OF THE			Other Requirements		
	Ongoing Requirements				Fail L	——— · · · · · · · · · · · · · · · · · ·		
	Implementation of SSOP's, including monitoring of impleme			36.	Export			
	Maintenance and evaluation of the effectiveness of SSOP's			37.	Import			
12.	Corrective action when the SSOPs have failed to prevent d product contamination or adulteration.	irect		38.	Establishment Grounds	and Pest Control		
13.	Daily records document item 10, 11 and 12 above.			39.	Establishment Construc	ction/Maintenance		
	Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements				Light			
14	Developed and implemented a written HACCP plan .			41.	Ventilation			
15.	Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective a	ctions.		42. -	Plumbing and Sewage			
16.	Records documenting implementation and monitoring of the HACCP plan.	е			Water Supply			
17.	The HACCP plan is signed and dated by the responsible establishment individual.			l	Dressing Rooms/Lavate Equipment and Utensils			
	Hazard Analysis and Critical Control Point		THE RESERVE TO BE A LOSS OF THE PARTY.	.				
10	(HACCP) Systems - Ongoing Requirements Monitoring of HACCP plan.			46.	Sanitary Operations		-	
10.				47.	Employee Hygiene			
19.	Verification and validation of HACCP plan. Corrective action written in HACCP plan.			48.	Condemned Product C	ontrol		
	Reassessed adequacy of the HACCP plan.			1	Part F - I	nspection Requirements		
22.	Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event occ		· · · · · · ·	49.	Government Staffing			
	Part C - Economic / Wholesomeness		,	50	Daily Inspection Cover	age		
23.	Labeling - Product Standards			}			 	
24	Labeling - Net Weights			51.	Enforcement		!	
25.	General Labeling			52.	Humane Handling		О	
26.	Fin. Prod Standards/Boneless (Defects/AQL/Pork Skins/M	loisture)		53.	Animal Identification		0	
	Part D - Sampling			54.	Ante Mortem Inspectio	n	0	
	Generic E. coli Testing			-		 		
27.	Written Procedures		0	55.	Post Mortem Inspectio	n	О	
28.	Sample Collection/Analysis		о.	}	Part G - Other Reg	ulatory Oversight Requirements		
29.	Records		0	J		· · · · · · · · · · · · · · · · · · ·		
9	Salmonella Performance Standards - Basic Requ	uirements		56.	European Community E	Directives		
30	Corrective Actions		О	57.	Monthly Review			
31.	Reassessment		0	58.				
20	Writen Assurance		0	59.			+	
32.	WILLEN ASSUMENCE							

.....Contd. Est. 90L Date: April 18, 02

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	PATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY	
Salumificio Goldoni Domenico EC SPA	May 6, 0	2	240L	Italy	
Langhirano (PR)	5. NAME O	F AUDITOR	R(S)	6. TYPE OF AUDIT	
	Dr. M	. Ghias N	Mughal	X ON-SITE AUDIT DOCUME	NT AUDIT
Place an X in the Audit Results block t	o indicate noi	ncompli	ance with requiren	nents. Use O if not applicable.	
Part A - Sanitation Standard Operating Procedu	ures (SSOP)	Audit		art D - Continued	Audit
Basic Requirements		Results		conomic Sampling	Results
7. Written SSOP	<u></u>		33. Scheduled Sample		ļ
Records documenting implementation.			34. Species Testing		0
 Signed and dated SSOP, by on-site or overall authority Sanitation Standard Operating Procedures (S 			35. Residue		0
Ongoing Requirements			Part E	- Other Requirements	
10. Implementation of SSOP's, including monitoring of im	plementation.		36. Export		
11. Maintenance and evaluation of the effectiveness of S			37. Import		
 Corrective action when the SSOPs have falled to pre product contamination or adulteration. 	event direct		38. Establishment Ground:	s and Pest Control	x
13. Daily records document item 10, 11 and 12 above.			39. Establishment Constru	uction/Maintenance	
Part B - Hazard Analysis and Critical Cont Point (HACCP) Systems - Basic Requireme			40. Light 41. Ventilation		
14. Developed and implemented a written HACCP plan			41. Ventilation		
 Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corre 	ctive actions.		42. Plumbing and Sewage	3	
 Records documenting implementation and monitoring HACCP plan. 	g of the		43. Water Supply		
The HACCP plan is signed and dated by the response establishment individual.	sible		44. Dressing Rooms/Lava 45. Equipment and Utensi		
Hazard Analysis and Critical Control Poir			<u> </u>		
(HACCP) Systems - Ongoing Requiremen 18. Monitoring of HACCP plan.	ts 		46. Sanitary Operations		ļ <u>.</u>
		-	47. Employee Hygiene	·	_
19. Verification and validation of HACCP plan.		- 	48. Condemned Product (Control	
20. Corrective action written in HACCP plan.			Dort C	Inspection Descriptions	
21. Reassessed adequacy of the HACCP plan.		 	ran r-	Inspection Requirements	
22. Records documenting: the written HACCP plan, mor critical control points, dates and times of specific ev	ent occurrences.		49. Government Staffing		
Part C - Economic / Wholesomeness	S 		50. Daily Inspection Cove	erage	
23. Labeling - Product Standards			51. Enforcement		
24. Labeling - Net Weights			52. Humane Handling		0
General Labeling Fin. Prod. Standards/Boneless (Defects/AQL/Pork.S)	kins/Moisture)	 	53. Animal Identification		0
Part D - Sampling			35. Adminar identification		
Generic <i>E. coli</i> Testing			54. Ante Mortem Inspection	on	O
27. Written Procedures		0	55. Post Mortem Inspection	on	0
28. Sample Collection/Analysis		0			
29. Records		О	Part G - Other Rec	gulatory Oversight Requirements	
Salmonella Performance Standards - Basic	Requirements		56. European Community	Directives	X
30. Corrective Actions		0	57. Manthly Review		
31. Reassessment		О	58.		
32. Written Assurance		0	59.		

....Contd. Est. 240L Date: May 6, 02

38 and 56.. One insect was observed crawling on a wall of one of the ham curing rooms (about five feet away from the product racks). This finding was a violation of Council Directive 64/433, Chapter II. 2 (m). Inspection officials ordered the establishment to take immediate corrective actions for control of pests.

1. ES	TABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE	3. EST					
		May 7, 02	2	312	MS	Italy			
BE	RTANA SRL, Castelverde (CR)	5. NAME O	FAUDITO	R(S)		6. TYPE OF AUDIT	•		
Lo	mbardia	Dr. M	. Ghias l	Mugh	DOCUMENT AUDIT				
 Dlac	e an X in the Audit Results block to in	dicate nor	ncompl	liance	with requirem	ents Use O if not a	<u></u>		
	A - Sanitation Standard Operating Procedures			1		rt D - Continued			
ran A	Basic Requirements	(5501)	Audit Results	1		onomic Sampling	Audit Results		
7. W	ritten SSOP			33. 8	Scheduled Sample				
8. R	ecords documenting implementation.			34. \$	Species Testing		0		
9. Si	igned and dated SSOP, by on-site or overall authority.			35. I	Residue				
Sar	nitation Standard Operating Procedures (SSOP Ongoing Requirements)			Part E - Other Requirements				
10 1	mplementation of SSOP's, including monitoring of implementation	entation.		36.	Export				
	Maintenance and evaluation of the effectiveness of SSOP's		1	37.	mport				
12.	Corrective action when the SSOP's have falled to prevent of product contamination or adulteration.		-	38.	Establishment Grounds	and Pest Control			
	Daily records document item 10, 11 and 12 above.			39.	Establishment Construc	ction/Maintenance			
	Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40.	~ ·				
	Developed and implemented a written HACCP plan .			41.	Ventilation				
15.	Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective	actions.		42.	Plumbing and Sewage				
	Records documenting implementation and monitoring of the HACCP plan.	ne			Water Supply				
17.	The HACCP plan is signed and dated by the responsible establishment individual.			\vdash	Dressing Rooms/Lavate Equipment and Utensil				
	Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46.	Sanitary Operations				
18.	Monitoring of HACCP plan.		Х	47.	Employee Hygiene				
19.	Verification and validation of HACCP plan.				Condemned Product C	Control			
20.	Corrective action written in HACCP plan.								
21.	Reæssessed adequacy of the HACCP plan.				Part F - 1	Inspection Requirements			
22.	Records documenting: the written HACCP plan, monitorin critical control points, dates and times of specific event or	ng of the courrences.		49.	Government Staffing				
	Part C - Economic / Wholesomeness			50.	Daily Inspection Cover	rage			
23.	Labeling - Product Standards			51.	Enforcement				
24.	Labeling - Net Weights		. _	52	Humane Handling				
	General Labeling								
26.	Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/	Moisture)		53.	Animal Identification				
	Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspection	อก			
27.	Written Procedures			55.	Post Mortem Inspection	on			
28.	Sample Collection/Analysis		X	-					
	Records				Part G - Other Reg	gulatory Oversight Requi	rements		
5	Salmonella Performance Standards - Basic Rec	quirements		56.	European Community	Directives			
-					Monthly Conico				
	Corrective Actions		<u> </u>	5/.	Monthly Review	4.4	. !		
31.	Reassessment			58.			! 		
32.	Written Assurance			59.					

.....Contd. Est. 312 MS Date: May 7, 02

- 18. Plant HACCP Plan for monitoring of fecal zero tolerance identified continuous monitoring of carcasses. One employee was observed performing this activity at the CCP location. The monitor was not looking at the jowl area of the carcasses. No records were being kept for any deviation. However, auditor did not observe any fecal matter on the carcasses available at the time of inspection.
- 28. The plant employee designated for collection of samples for *E. coli* testing was observed collecting samples from ham, flank and jowl of a carcass. Required sample collection sites are ham, belly and jowl. Rest of the sample collecting procedures, laboratory analytical methods and interpretation of results were in compliance.

Inspection officials ordered the plant to take immediate corrective actions.

Medolago(BG) 5. NAME OF AUDITOR(S) Dr. M. Ghias Mughal Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable. Part A - Sanitation Standard Operating Procedures (SSOP) Audit A		STABLISHMENT NAME AND LOCATION	2. AUDIT DAT May 2, 02	E		TABLISHMENT NO.	4. NAME OF COUNTRY Italy				
Place an X in the Audit Results block to indicate noncompliance with requirements. Use 0 if not applicable. Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements 1 Written SSOP 8. Records documenting expenentation 9. Signed and dated SSOP, by on-site or overall autrony. Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements 10. Implementation of SSOPs, including monitoring of implementation, ongoing Requirements 10. Implementation of SSOPs, including monitoring of implementation, ongoing Requirements 11. Maintenance and evaluation of the effectiveness of SSOPs 12. Committee action when the SSOPs, have labed to prevent event product ordinarisation or adulteralisation or adu											
Place an X in the Audit Results block to indicate noncompliance with requirements. Use 0 if not applicable. Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements ### Results					` .		6. TYPE OF AUDIT				
Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements 7. Written SSCP 8. Records documenting implementation. 9. Supper and deed SSOP by monitor in vivoid authority. Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements. 10. Indemendation of SSOPs in include mentioning of implementation. 11. Martenance and evaluation of the effectiveness of SSOP's. 12. Commetry and owner life in U and 12 above. Part B - Hazard Analysis and Critical Control Point (HACCP) state flood safety heards, cards caveling other, circulal mixter HACCP plan. 15. Cortents of the HACCP state flood safety heards, cards caveling other, circulal mixter HACCP plan. 16. Records document file in U. I and 12 above. Part B - Hazard Analysis and Critical Control Point (HACCP) plan is premarted and monitoring of the HACCP plan is premarted and safety heards, cards caveling onts, critical limite, procedures, corrective actions. 17. The HACCP plan is spined and disced by the responsible establishment individual. 18. Monothing of HACCP plan. 19. Venification and validation of MACCP plan. 20. Cerective action written in HACCP plan. 21. Reassessed adequary of the ITACCP plan. 22. Records documenting the written HACCP plan. 23. Cardinal machine individual. 44. Condemned Product Control 25. Fin Proc Standards/Spoeless (Defects/AGUPork Shire/Monsture). 26. Sample Collection/Analysis 27. Labeling - Note Standards/Spoeless (Defects/AGUPork Shire/Monsture). 28. Sample Collection/Analysis 29. Corrective action written in HACCP plan. 20. Corrective action written in HACCP plan. 20. Dayly Impection Coverage 21. Labeling - Note Standards/Spoeless (Defects/AGUPork Shire/Monsture). 21. Labeling - Note Standards/Spoeless (Defects/AGUPork Shire/Monsture). 22. Records 23. Animal bendification. 24. Anter Morten Impaction. 25. Fin Proc Standards/Spoeless (Defects/AGUPork Shire/Monsture). 26. Sample Collection/Analysis 27. Fin Proc Standards/Spoeless (Defects/AGUPork Shire/Monsture). 28. Sample Collection							ON-SITE AUDIT DOCUMB				
Results Score Records documenting implementation 34 Spaces Testing Q.		•		ompl	ianc			·			
8. Records accumenting implementation 9. Signed and dated SSOP, by criste or overall authority, Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements 9. Part E - Other Requirements 9. Export 10. Implementation of SSOP's, including mentioning of implementation, 11. Implementation of SSOP's have failed to prevent direct product cortainment or additional relation. 12. Contention action when the SSOP's have failed to prevent direct product cortainment or additional Control Profit (HACCP) systems. Basic Requirements 14. Developed and implemented a written HACCP plan. 15. Cortents of the HACCP late for add safety hazards, ordical control point, children of the HACCP plan for the Content of the Cont	Part	• -						Audit Results			
9 Signed and dated SSOP, by on-site or overall authority Saintiation Standard Operating Procedures (SSOP) Orgoning Requirements 10 Implementation of SSOPs, including monitoring of implementation. 11 Maintenance and evaluation the effectiveness of SSOPs 12 Cornective action when the SSOPs have failed to prevent direct product contamination or adulteration. 13 Daily reached socurents fem 10, 11 and 12 above Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements 15 Corrects of the HACCP plan. 16 Corrects of the HACCP plan that the product point, efficial first, procedures, corrective actions product plans, critical intelligence plans, critical	7. V	Vritten SSOP			33.	Scheduled Sample					
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.....Contd. Est. 386L Date: May 2, 02

1. E\$	TABLISHMENT NAME AND LOCATION	2. AUDIT I	1	3. ESTABLISHMENT NO. 476 L	4. NAME OF COUNTRY Italy				
	ELLE SPA) OF AUDITO		6. TYPE OF AUDIT				
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					<u> </u>	DOCUMENT	AUDIT		
	e an X in the Audit Results block to in			and the second s	Part D - Continued	applicable.			
Part	A - Sanitation Standard Operating Procedures Basic Requirements	(SSOP)	Audit Results	3	conomic Sampling		Audit Results		
7. W	Vritten SSOP			33. Scheduled Sample					
8. R	ecords documenting implementation.			34. Species Testing			0		
9. S	igned and dated SSOP, by on-site or overall authority.			35 Residue					
Sa	nitation Standard Operating Procedures (SSOP Ongoing Requirements	")		Part E - Other Requirements					
10.	Implementation of SSOP's, including monitoring of implementation	entation.		36. Export					
11.	Maintenance and evaluation of the effectiveness of SSOP's	S.		37. Import					
12.	Corrective action when the SSOP's have falled to prevent oppoduct contamination or adulteration.	direct		38. Establishment Ground	ds and Pest Control				
13.	Daily records document item 10, 11 and 12 above.			39. Establishment Constr	ruction/Maintenance				
	Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light					
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	Records documenting implementation and monitoring of the HACCP plan.	ne		43. Water Supply 44. Dressing Rooms/Lave	atorias				
17.	The HACCP plan is signed and dated by the responsible establishment individual.			45. Equipment and Utens					
	Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		-			
18	Monitoring of HACCP plan.			47. Employee Hygiene					
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	Part C - Economic / Wholesomeness			50. Daily Inspection Cov	erage				
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	Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Inspect	tion		0		
27.	Written Procedures		0	55. Post Mortem Inspect	tion		0		
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29	Records		0	Part G - Other Re	egulatory Oversight Requ	iirements			
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9	Salmonella Performance Standards - Basic Req	quirements		56. European Community					
30.	Corrective Actions		0	57. Monthly Review					
31.	Reassessment		О	58.					
32.	Written Assurance		О	59.					
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.....Contd. Est. 476L Date: April 30, 02

61. NAME OF AUDITOR
Dr. M. Ghias Mughal

62. AUDITOR SIGNATURE AND DATE

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12.	product contamination or adulteration.			38.	Establishment Grounds	and Pest Control			
13.	Daily records document item 10, 11 and 12 above.	,		39.	Establishment Constru	ction/Maintenance			
1	Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements				Light Ventilation				
14.	Developed and implemented a written HACCP plan.			1					
15.	Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective a	actions.		<u> </u>	Plumbing and Sewage		_		
	Records documenting implementation and monitoring of the HACCP plan.	e			Water Supply Dressing Rooms/Lavat	orios			
17.	The HACCP plan is signed and dated by the responsible establishment individual.			-	Equipment and Utensil				
	Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46.	Sanitary Operations	AND THE PERSON OF THE PERSON O			
18.	Monitoring of HACCP plan.			47.	Employee Hygiene				
19.	Verification and validation of HACCP plan.			48.	Condemned Product C	Control			
20.	Corrective action written in HACCP plan.								
21.	Reassessed adequacy of the HACCP plan.			.]	Part F -	Inspection Requirements			
22.	Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event oc	of the currences.		49.	Government Staffing				
	Part C - Economic / Wholesomeness			50.	Daily Inspection Cover	rage			
23.	Labeling - Product Standards			51.	Enforcement				
24.	Labeling - Net Weights				Humana Handling				
25.	General Labeling		ļ		Humane Handling		0		
26.	Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/N	foisture)		53.	Animal Identification		0		
	Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspection	on	О		
27	Written Procedures		О	55.	Post Mortem Inspection	on	0		
28.	Sample Collection/Analysis		0	-					
	Records		О	-	Part G - Other Rec	gulatory Oversight Requirements			
•	Salmonella Performance Standards - Basic Req	uirements		56.	European Community	Directives			
30	Corrective Actions		О	57	. Monthly Review		i		
			- O	58			ļ		
31.	Reassessment			_			- į		
32.	Written Assurance		0	59	· · · · · · · · · · · · · · · · · · ·				

......Contd. Est. 662 L Date: April 29, 02

61. NAME OF AUDITOR Dr. M. Ghias Mughal

62. AUDITOR SIGNATURE AND DATE

1. ESTABLISHMENT NAME AND LOCATION SALUMIFICIO PIACENTI ST	2. AUDIT April 26			TABLISHMENT NO. 8L					
San Gimignano, Toscana	ļ	1	L	or	Italy				
San Ollinghano, Toscana		OF AUDITO			6. TYPE OF AUDIT	-			
	Dr. M	1. Ghias l	hias Mughal X ON-SITE AUDIT DOCUMENT A						
Place an X in the Audit Results bloc	ck to indicate no	ncompl	lianc	e with requirem	ents. Use O if not a	pplicable.			
Part A - Sanitation Standard Operating Pro- Basic Requirements	•	Audit Results			ontinued	Audit Results			
7. Written SSOP			33.	Scheduled Sample					
Records documenting implementation.			34.	Species Testing		0			
9. Signed and dated SSOP, by on-site or overall aut	hority.	-	35. Residue						
Sanitation Standard Operating Procedure Ongoing Requirements	es (SSOP)		Part E - Other Requirements						
10. Implementation of SSOP's, including monitoring	of implementation.		36.	Export					
11. Maintenance and evaluation of the effectiveness	of SSOP's.		37.	Import					
 Corrective action when the SSOPs have falled t product contamination or adulteration. 	o prevent direct		38.	Establishment Grounds	and Pest Control	· · · · · · ·			
13. Daily records document item 10, 11 and 12 above	ve.		39.	Establishment Construe	ction/Maintenance				
Part B - Hazard Analysis and Critical C Point (HACCP) Systems - Basic Requir			40.	Light					
14. Developed and implemented a written HACCP			41.	Ventilation					
 Contents of the HACCP list the food safety haza critical control points, critical limits, procedures, 			42.	Plumbing and Sewage					
 Records documenting implementation and moni HACCP plan. 	itoring of the		-	Water Supply					
 The HACCP plan is signed and dated by the resestablishment individual. 	sponsible			Dressing Rooms/Lavate Equipment and Utensils					
Hazard Analysis and Critical Control (HACCP) Systems - Ongoing Requirer			46.	Sanitary Operations					
18. Monitoring of HACCP plan.			47.	Employee Hygiene		-			
19. Verification and validation of HACCP plan.			-	Condemned Product C	ontrol				
20. Corrective action written in HACCP plan.									
21. Reassessed adequacy of the HACCP plan.			1	Part F - I	nspection Requirements				
 Records documenting: the written HACCP plan critical control points, dates and times of specific 	, monitoring of the fic event occurrences.		49.	Government Staffing					
Part C - Economic / Wholesome	ness		50.	Daily Inspection Cover	age				
23. Labeling - Product Standards			51	Enforcement					
24. Labeling - Net Weights	The second secon								
25. General Labeling			52.	Humane Handling		0			
26. Fin. Prod. Standards/Boneless (Defects/AQL/P	ork Skins/Moisture)		53.	Animal Identification		О			
Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspection	n	О			
27. Written Procedures		О	55.	Post Mortem Inspection	n	0			
28. Sample Collection/Analysis		0							
29. Records		0	1	Part G - Other Reg	ulatory Oversight Require	ments			
Salmonella Performance Standards - B	asic Requirements		56.	European Community D	Prectives				
30. Corrective Actions		0	57.	Monthly Review					
31. Ressessment		0	58.						
32. Written Assurance		О	59.						

...... Contd. Est. 718 L Date: April 26, 02

61. NAME OF AUDITOR Dr. M. Ghias Mughal 62. AUDITOR SIGNATURE AND DATE

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DAT	TE	3. ESTABLISHMENT NO. 4. NAME OF COUNTRY						
Rweverberi Giani e C. snc"	April 19, 02		732L	Italy					
Langhirano (PR)	5. NAME OF A	AUDITOR	₹(S)	6. TYPE OF AUDIT					
	Dr. M. Gl	nias M	ughal	X ON-SITE AUDIT DOCUME	<u>.</u>				
Diagram V in the Audit Dander black to ind	 				NT AUDIT				
Place an X in the Audit Results block to ind Part A - Sanitation Standard Operating Procedures				ents. Use O if not applicable.					
Basic Requirements		Audit Results		conomic Sampling	Audit Results				
7. Written SSOP			33. Scheduled Sample						
Records documenting implementation.			34. Species Testing						
Signed and dated SSOP, by on-site or overall authority.			35. Residue						
Sanitation Standard Operating Procedures (SSOP	')		Part E - Other Requirements						
Ongoing Requirements 10. Implementation of SSOP's, including monitoring of implementation.			36. Export		_				
11. Maintenance and evaluation of the effectiveness of SSOP's	the contract of the contract of		37. Import						
Corrective action when the SSOPs have faled to prevent or product contamination or adulteration.			38. Establishment Ground	ds and Pest Control					
13. Daily records document item 10, 11 and 12 above.			39. Establishment Const	ruction/Maintenance					
Part B - Hazard Analysis and Critical Control			40. Light						
Point (HACCP) Systems - Basic Requirements 14. Developed and implemented a written HACCP plan.			41. Ventilation						
 Contents of the HACCP list the food safety hazards, critic points, critical limits, procedures, corrective actions. 	cal control		42. Plumbing and Sewag	e					
 Records documenting implementation and monitoring of th HACCP plan. 	ie		43. Water Supply		-				
17 The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lav 45. Equipment and Utens						
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		A U.A.FIE.	46. Sanitary Operations						
18. Monitoring of HACCP plan.			47. Employee Hygiene						
19. Verification and validation of HACCP plan.			48. Condemned Product	Control					
20. Corrective action written in HACCP plan.			46. Condemned Froduct	Control					
21. Reassessed adequacy of the HACCP plan.			Part F	Inspection Requirements					
Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event of the critical control points.			49. Government Staffing						
Part C - Economic / Wholesomeness			50. Daily Inspection Cove	erage					
23. Labeling - Product Standards			51. Enforcement						
24. Labeling - Net Weights					_				
25. General Labeling			52. Humane Handling		O				
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/M	foisture)		53. Animal Identification		О				
Part D - Sampling Generic <i>E. coli</i> Testing	### ##################################		54. Ante Mortem Inspect	ion	О				
27. Written Procedures		0	55. Post Mortem Inspect	ion	0				
28. Sample Collection/Analysis		О							
29. Records		O	Part G - Other Re	gulatory Oversight Requirements					
Salmonella Performance Standards - Basic Req	uirements		56. European Community	Directives					
30. Corrective Actions		O	57. Monthly Review		_				
31. Reassessment	nt O		58.						
32. Written Assurance		О	59.						

.....Contd.. Est. 732 Date: April 26, 02

	TABLISHMENT NAME AND LOCATION magalli Industria Alimentare SPA	2. AUDIT D May 8, 02		3. ESTABLISHMENT NO. 92MS	4. NAME OF COUNTRY Italy 6. TYPE OF AUDIT				
Tav	vernerio (CO)	5. NAME O	F AUDITO	DR(S)					
				Mughal	ON-SITE AUDIT DOC	UMENT AUDIT			
	e an X in the Audit Results block to in		ncomp	-		ıble.			
Part A	A - Sanitation Standard Operating Procedures Basic Requirements	(SSOP)	Audit Results	ł .	art D - Continued onomic Sampling	Audit Results			
7. W	Intten SSOP		-	33. Scheduled Sample	AND				
	ecords documenting implementation.		-	34. Species Testing	0				
9. Si	igned and dated SSOP, by on-site or overall authority.			35. Residue					
Sar	nitation Standard Operating Procedures (SSOP	")		Part E - Other Requirements					
	Ongoing Requirements								
	mplementation of SSOP's, including monitoring of implementation of the social order			36. Export					
	Maintenance and evaluation of the effectiveness of SSOP's			37. Import					
	Corrective action when the SSOPs have falled to prevent of product contamination or adulteration.			38. Establishment Grounds	and Pest Control				
13. 1	Daily records document item 10, 11 and 12 above.		7.0	39. Establishment Constru	ction/Maintenance				
	Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light					
	Developed and implemented a written HACCP plan .			41. Ventilation					
15.	Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective	actions.		42. Plumbing and Sewage					
	Records documenting implementation and monitoring of the HACCP plan.	ne		43. Water Supply					
17.	The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavat					
	Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46. Sanitary Operations	- · · · · · · · · · · · · · · · · · · ·				
18.	Monitoring of HACCP plan.			47. Employee Hygiene					
19.	Verification and validation of HACCP plan.			48. Condemned Product Control					
20.	Corrective action written in HACCP plan.			Part F - Inspection Requirements					
21.	Reassessed adequacy of the HACCP plan.			Рап г-	inspection Requirements				
22.	Records documenting: the written HACCP plan, monitorin critical control points, dates and times of specific event or	g of the courrences.		49. Government Staffing					
	Part C - Economic / Wholesomeness			50. Daily Inspection Cover	rage				
23.	Labeling - Product Standards			51. Enforcement					
24.	Labeling - Net Weights			52. Humane Handling					
25 .	General Labeling			oz. Transano Tanana	A () ***				
26.	Fin. Prod Standards/Boneless (Defects/AQL/Pork Skins/	Moisture)		53. Animal Identification					
	Part D - Sampling Generic E. coli Testing			54. Ante Mortem Inspection	n				
27.	Written Procedures			55. Post Mortem Inspection	on				
28.	Sample Collection/Analysis								
	Records			Part G - Other Reg	gulatory Oversight Requirements	5			
S	Salmonella Performance Standards - Basic Rec	quirements		56. European Community	Directives				
30.	Corrective Actions			57. Monthly Review					
31.	Reassessment			58.					
32	Written Assurance			59.					
			-						

....Contd. Est. 92 MS Date: May 8, 02

1. ESTABLISHM	ENT NAME AND LOCATION	2. AUDIT DATI	E :	3. ESTABLISHMENT NO.		4. NAME OF COUNTRY	
SALUMIF	SALUMIFICIO RIVAZZA E C. SPA April 22,02		İ		96L	Italy	
	EMILIA ROMAGNA	5. NAME OF AL	JDITOR	(S)		6. TYPE OF AUDIT	
,		Dr. M. Ghi	ias Mi	ioha	1		
		<u> </u>				X ON-SITE AUDIT DOCUMEN	T AUDIT
	n the Audit Results block to indi		npliar	ice v			•
Part A - Sanita	ation Standard Operating Procedures (Basic Requirements	1 1	Audit lesults			art D - Continued onomic Sampling	Audit Results
7. Written SSO	P			33.	Scheduled Sample		
8. Records doc	umenting implementation.			34.	Species Testing		0
9. Signed and o	dated SSOP, by on-site or overall authority.			35.	Residue		0
Sanitation S	Standard Operating Procedures (SSOP) Ongoing Requirements				Part E	- Other Requirements	
10. Implementa	tion of SSOP's, including monitoring of implem	entation.		36.	Export		
11. Maintenand	e and evaluation of the effectiveness of SSOP's			37.	Import		
	action when the SSOPs have faled to prevent dintamination or adulteration.	irect		38.	Establishment Grounds	and Pest Control	
13. Daily record	ds document item 10, 11 and 12 above.	į		39.	Establishment Constru	ction/Maintenance	
	Hazard Analysis and Critical Control VCCP) Systems - Basic Requirements			40.	Light		
	and implemented a written HACCP plan			41.	Ventilation		
	of the HACCP list the food safety hazards, criticical limits, procedures, corrective actions.	al control		42.	Plumbing and Sewage		
16. Records do	ocumenting implementation and monitoring of the	e			Water Supply		ļ
17. The HACC establishm	CP plan is signed and dated by the responsible nent individual.				Dressing Rooms/Lava Equipment and Utensi		
	Analysis and Critical Control Point) Systems - Ongoing Requirements			46.	Sanitary Operations		
18. Monitoring	of HACCP plan.		2 3 22 20 00 000	47.	Employee Hygiene		
	and validation of HACCP plan.			48.	Condemned Product C	Control	
	action written in HACCP plan.				Dart E	Inspection Requirements	
	ed adequacy of the HACCP plan.				rait r -	inspection requirements	
	ocumenting: the written HACCP plan, monitoring ntrol points, dates and times of specific event o			49.	Government Staffing		
Pa	rt C - Economic / Wholesomeness			50.	Daily Inspection Cove	rage	
23. Labeling -	Product Standards			51.	Enforcement		
24. Labeling -	Net Weights				Humane Handling		+
25. General L	abeling			J.Z.	numane manumy		0
26. Fin. Prod	Standards/Boneless (Defects/AQL/Pork Skins/N	loisture)		53.	Animal Identification		O
	Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspection	on	0
27. Written Pr	rocedures		0	55.	Post Mortem Inspection	on	0
	ollection/Analysis		O			·	
29 Records			0	1	Part G - Other Reg	gulatory Oversight Requirements	
29. Recolus							
Salmone	la Performance Standards - Basic Req	uirements		56.	European Community	Directives	
30. Corrective	e Actions		O	57.	Monthly Review		
31. Reassess	ment		Ο	58.			
32. Written A	ssurance		O	59.			
		<u> </u>					

Contd.....Est. 96L Date: April 22, 02

61. NAME OF AUDITOR Dr. M. Ghias Mughal

62. AUDITOR SIGNATURE AND DATE

1 ESTAB	LISHMENT NAME AND LOCATION	2. AUDIT DA	ATE	3. ES	TABLISHMENT NO.	4. N	AME OF COUNTRY		
ARIEN	ITI SANDRINO,	April 23, 02 1068L			Italy				
	ERSETOLO (PR)	5. NAME OF	AUDITO	TOR(S)			YPE OF AUDIT •	•	
	, ,	Dr. M. G	hias Mu	ıgha	1	X	ON-SITE AUDIT	DOCUMEN	T AUDIT
Place a	n X in the Audit Results block to indic	cate nonce	ompliar	nce	with requirement		Use O if not appli		
	Sanitation Standard Operating Procedures (S		Audit	l	Par	t D -	Continued	-	Audit
7 18/-14-	Basic Requirements		Results	<u> </u>		nom	ic Sampling		Results
7. Writte				33.	Scheduled Sample				
	ds documenting implementation.			34.	Species Testing				_0
	I and dated SSOP, by on-site or overall authority.		9A. p	35.	Residue				_0_
Samila	tion Standard Operating Procedures (SSOP) Ongoing Requirements				Part E -	Othe	er Requirements		
10. Implei	mentation of SSOP's, including monitoring of impleme	ntation.		36.	Export				
	tenance and evaluation of the effectiveness of SSOP's.		Χ	37.	Import				
	ective action when the SSOPs have faled to prevent di act contamination or adulteration.	rect		38.	Establishment Grounds	and P	est Control		
13. Daily	records document item 10, 11 and 12 above.			39.	Establishment Construct	tion/M	laintenance		
	B - Hazard Analysis and Critical Control			40.	Light				
	It (HACCP) Systems - Basic Requirements loped and implemented a written HACCP plan .			41.	Ventilation				
	ents of the HACCP list the food safety hazards, critical	control		42.	Plumbing and Sewage				
points 16. Reco	s, critical limits, procedures, corrective actions. rds documenting implementation and monitoring of the			43.	Water Supply				
HAC	CP plan.			44.	Dressing Rooms/Lavato	ries			
estab	HACCP plan is signed and dated by the responsible lishment individual.			45.	Equipment and Utensils				
(HA	zard Analysis and Critical Control Point CCP) Systems - Ongoing Requirements			46.	Sanitary Operations				
Monito	toring of HAACP clan oring of HACCP plan.			47.	Employee Hygiene				
19. Verific	ation and validation of HACCP plan.			48.	Condemned Product Co	ntrol			
20 Corre	ective action, written in HAACP plan.								
24 0 00	sessed adequacy of the HACCP plan.				Part F - In	spe	ction Requirements		
22. Reco	ords documenting: the written HAACP plan, monitoring and documenting: the written HACCP plan, monitoring all control points, dates and times of specific event occ	of the		49.	Government Staffing				
	Part C - Economic / Wholesomeness			50.	Daily Inspection Coverage	ge			
23. Labe	ling - Product Standards			51	Enforcement				
24. Labe	ling - Net Weights								,
25. Gen	eral Labeling			52.	Humane Handling				0
26. Fin.	Prod. Standards/Boneless (Defects/AQL/Pork Skins/Mo	oisture)		53.	Animal Identification				0
	Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspection				0
27. Writ	en Procedures			55.	Post Mortem Inspection				
28. Sam	ple Collection/Analysis		0						0
29. Rec	ords		0		Part G - Other Regu	lato	ry Oversight Require	ments	
Salm	onella Performance Standards - Basic Requ	irements		56.	European Community Dia	rectiv	es		
20 0:	Potition Antique			57	Monthly Review		· ·- ·- ·- ·· · · · · · · · · · · · · ·		
30. Con	ective Actions		0	ļ					
31. Rea:	ssessment		O	58.					
32. Writ	ten Assurance	***	О	59.					

.....Contd. Est. 1068L Date: April 23, 02

11. Two plastic work-tables were deeply scored, had dark brown/yellowish discoloration areas and rough edges; two containers used for melting fat used for "pasting" hams had residue from previous day's operation.-- Both items were ready for use. Italian Government Officials ordered immediate corrective action.

1. ESTABLISHMENT NAME AND LOCATION 2. AUDIT 0 Cesare Fiorucci S.P.A. 04/19/02		3. ESTABLISHMENT NO. 23L		4. NAME OF COUNTRY ITALY			
Langhirano (PR)	5. NAME OF A		` '	6. TYPE OF AUDIT X ON-SITE AUDIT DOCUMENT	MENT AUDIT		
Place an X in the Audit Results block to ind	icate nonco	mpliar	ice with requiremen	L			
Part A - Sanitation Standard Operating Procedures (Basic Requirements	. ,	Audit Results		art D - Continued onomic Sampling	Audit Results		
7. Written SSOP			33. Scheduled Sample		О		
8. Records documenting implementation.			34. Species Testing		0		
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		О		
Sanitation Standard Operating Procedures (SSOP Ongoing Requirements 10. Implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP including monitoring moni				- Other Requirements			
11. Maintenance and evaluation of the effectiveness of SSOP's			36. Export 37. Import				
Corrective action when the SSOPs have faled to prevent diproduct contamination or adulteration.			38. Establishment Grounds	and Pest Control			
13. Daily records document item 10, 11 and 12 above.			39. Establishment Constru	ction/Maintenance	-		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light				
14. Developed and implemented a written HACCP plan			41. Ventilation				
Contents of the HACCP list the food safety hazards, critical points, critical limits, procedures, corrective actions, critical limits, procedures, corrective	al control		42. Plumbing and Sewage				
 Records documenting implementation and monitoring of the HACCP plan. 	e	ŀ	43. Water Supply				
The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavat 45. Equipment and Utensil				
Hazard Analysis and Critical Control Point		and the sale transmission of					
(HACCP) Systems - Ongoing Requirements 18. Monitoring of HACCP plan.			46. Sanitary Operations				
19. Verification and validation of HACCP plan.	- · · · - · ·	X	47. Employee Hygiene				
20. Corrective action written in HACCP plan.			48. Condemned Product C	ontrol			
21. Reassessed adequacy of the HACCP plan.			Part F - I	nspection Requirements			
22. Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event oc	g of the ccurrences.		49. Government Staffing				
Part C - Economic / Wholesomeness			50. Daily Inspection Covera	age			
23. Labeling - Product Standards			51. Enforcement				
24. Labeling - Net Weights							
25. General Labeling		0 -	52. Humane Handling		O		
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/M	oisture)		53. Animal Identification		О		
Part D - Sampling Generic E. coli Testing			54. Ante Mortem Inspection	n	O		
27. Written Procedures		0	55. Post Mortem Inspection	n	O		
28. Sample Collection/Analysis		0					
29. Records		О	Part G - Other Reg	ulatory Oversight Requirements			
Salmonella Performance Standards - Basic Requ	uirements		56. European Community D	irectives			
30. Corrective Actions		Ō	57. Monthly Review		1		
31. Reassessment		0	58.				
32. Written Assurance		0	59.				
ESIS-5000-6 ^(04/04/2002)		1					

Establishment NO: 23L

19. Verification frequency for calibration of process-monitoring instruments (thermometers) was twice a year in the HACCP plan but it was done once a year. Establishment officials ordered correction immediately.

61. NAME OF AUDITOR Faiz R. Choudry

62. AUDITOR SIGNATURE AND DATE

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. ESTABLISHMENT NO. 4. NAME OF COUNTRY				
Tosini Pio Industria Salum S.P.A.	04/26/02	25L	ITALY			
Langhirano (PR)	. NAME OF AUDIT	OR(S)	6. TYPE OF AUDIT			
	Dr. Faiz R. Che	oudry	X ON-SITE AUDIT DOCUME	ENT AUDIT		
Place an X in the Audit Results block to indica	te noncompli	ance with require	nents. Use O if not applicable.			
Part A - Sanitation Standard Operating Procedures (SS Basic Requirements	OP) Audit Results		Part D - Continued Economic Sampling	Audit Results		
7. Written SSOP		33. Scheduled Sample				
8. Records documenting implementation.	**	34. Species Testing		0		
Signed and dated SSOP, by on-site or overall authority.		35. Residue		0		
Sanitation Standard Operating Procedures (SSOP)			t E - Other Requirements	- U		
Ongoing Requirements		Га:				
10. Implementation of SSOP's, including monitoring of implement	tation.	36. Export				
11. Maintenance and evaluation of the effectiveness of SSOP's		37. Import		1		
 Corrective action when the SSOPs have faled to prevent direct product contamination or adulteration. 	et	38. Establishment Gro	ounds and Pest Control			
13. Daily records document item 10, 11 and 12 above.		39. Establishment Co	nstruction/Maintenance			
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light				
14. Developed and implemented a written HACCP plan .	-	41. Ventilation				
 Contents of the HACCP list the food safety hazards, critical opoints, critical limits, procedures, corrective actions. 	control	42. Plumbing and Sev	vage			
 Records documenting implementation and monitoring of the HACCP plan. 		43. Water Supply				
The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/				
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		46. Sanitary Operation		-		
18. Monitoring of HACCP plan.						
19. Verification and validation of HACCP plan.		47. Employee Hygiene 48. Condemned Produ				
20. Corrective action written in HACCP plan.				-		
21. Reassessed adequacy of the HACCP plan.		Part	F - Inspection Requirements), (Open		
Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occur.	of the irrences.	49. Government Staff	ing			
Part C - Economic / Wholesomeness		50. Daily Inspection C	overage			
23. Labeling - Product Standards		54 5-6				
24. Labeling - Net Weights	O	51. Enforcement		_		
25. General Labeling		52. Humane Handling		О		
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Mois	ture) O	53. Animal Identificati	on	0		
Part D - Sampling Generic <i>E. coli</i> Testing		54. Ante Mortem hsp	ection	О		
27. Written Procedures	О	55. Post Mortem hsp	ection	0		
28. Sample Collection/Analysis	O			0		
29. Records	0	Part G - Other	Regulatory Oversight Requirements			
Salmonella Performance Standards - Basic Requir	ements	56. European Commu	nity Directives			
30. Corrective Actions	0	57. Monthly Review				
31. Reassessment	0	58.				
32. Written Assurance	0	59.				

Establishment NO: 25L

61. NAME OF AUDITOR Dr. Faiz R. Choudry

62. AUDITOR SIGNATURE AND DATE

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE	3. ES	4. NAME OF COUNTRY			
Giuseppe Citterio Salumificio SPA	05/08/02		31L		ITALY		
Lombardia, (MI)	5. NAME O	AME OF AUDITOR(S) . Faiz R. Choudry			6. TYPE OF AUDIT		
	Dr. Faiz				X ON-SITE AUDIT DOCUME	NT AUDIT	
Place an X in the Audit Results block to in	dicate nonc	omplia	nce v	with requiremen	ts. Use 0 if not applicable.		
Part A - Sanitation Standard Operating Procedure Basic Requirements	s (SSOP)	Audit Results			rt D - Continued onomic Sampling	Audit Results	
7. Written SSOP			33.	Scheduled Sample			
Records documenting implementation.			34.	Species Testing	· · · · · · · · · · · · · · · · · · ·		
Signed and dated SSOP, by on-site or overall authority.			35	Residue		О	
Sanitation Standard Operating Procedures (SSC Ongoing Requirements	XP)			Part E -	Other Requirements		
10. Implementation of SSOP's, including monitoring of imple	ementation.		36	Export			
11. Maintenance and evaluation of the effectiveness of SSO	P's	.	37.	Import		ļ	
Corrective action when the SSOPs have falled to preven product contamination or adulteration.	t direct		38.	Establishment Grounds	and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39.	Establishment Construc	ction/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements				Light			
14. Developed and implemented a written HACCP plan .]	Ventilation			
 Contents of the HACCP list the food safety hazards, cr points, critical limits, procedures, corrective actions. 	itical control		╁┈	Plumbing and Sewage		-	
Records documenting implementation and monitoring of HACCP plan.			1	Water Supply Dressing Rooms/Lavat	ories		
The HACCP plan is signed and dated by the responsible establishment individual.	ole 		1	Equipment and Utensil			
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46.	Sanitary Operations		X	
18. Monitoring of HACCP plan.			47.	Employee Hygiene			
19. Verification and validation of HACCP plan.			48.	Condemned Product C	ontrol		
20. Corrective action written in HACCP plan.				Part F - I	Inspection Requirements		
21. Reassessed adequacy of the HACCP plan.22. Records documenting: the written HACCP plan, monitor	oring of the		-				
critical control points, dates and times of specific ever Part C - Economic / Wholesomeness			_	Government Staffing			
23. Labeling - Product Standards			50.	Daily Inspection Cover	age		
24. Labeling - Net Weights		-	51.	Enforcement		X	
25. General Labeling			52.	Humane Handling		0	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skin	s/Moisture)	О	53.	Animal Identification		О	
Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspection		О	
27. Written Procedures		0		Post Mortem Inspection		0	
28. Sample Collection/Analysis		0				U	
29. Records		0	_	Part G - Other Reg	gulatory Oversight Requirements		
Salmonella Performance Standards - Basic R	equirements		56.	European Community[Directives	X	
30. Corrective Actions		О	57.	Monthly Review			
31. Reassessment		О	58.				
32. Written Assurance		О	59.				
							

Establishment NO: 31L

46, 51. 56. Dripping condensate, from overhead worn out insulation over pipes that was not cleaned/sanitized daily, was falling in the salami processing room. There was no product stored directly underneath but it was potential for cross contamination when passing through. Establishment officials took corrective action immediately and preventive measures were proposed to GOI meat inspection officials. Deviates from Council Directive 64/433/EEC, Chapter III 3(c).

1. EST	ABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE	3. ES	TABLISHMENT NO.	4. NAME OF COUNTRY		
Cesa	are Fiorucci S.P.A.	4/17/0)2	272 M/S		ITALY		
Sant	ta Palomba (RM)	5. NAME OF AUDITOR(S)				6. TYPE OF AUDIT		
			Dr. Faiz	z R. (Choudry	X ON-SITE AUDIT DOCUM	MENT AUDIT	
Place	an X in the Audit Results block to indi	icate nonc	omplia	nce	with requiremen	ts. Use O if not applicable.		
Part A	- Sanitation Standard Operating Procedures (Basic Requirements	SSOP)	Audit Results			ort D - Continued Conomic Sampling	Audit Results	
7. Wri	tten SSOP			33.	Scheduled Sample			
8. Red	cords documenting implementation.			34.	Species Testing			
9. Sign	ned and dated SSOP, by on-site or overall authority.			35.	Residue			
Sani	tation Standard Operating Procedures (SSOP) Ongoing Requirements)			Part E -	Other Requirements		
10. lm	plementation of SSOP's, including monitoring of implem	entation.		36.	Export			
11. M	aintenance and evaluation of the effectiveness of SSOP's			37.	Import	_		
	orrective action when the SSOPs have faled to prevent directive action when the SSOPs have faled to prevent direction.	lirect		38.	Establishment Grounds	and Pest Control		
13. Da	aily records document item 10, 11 and 12 above.			39.	Establishment Construc	ction/Maintenance		
	Part B - Hazard Analysis and Critical Control point (HACCP) Systems - Basic Requirements				Light			
14. D	eveloped and implemented a written HACCP plan .			41.	Ventilation			
	ontents of the HACCP list the food safety hazards, critical limits, procedures, corrective actions.	al control		42.	Plumbing and Sewage			
	ecords documenting implementation and monitoring of the ACCP plan.	e			Water Supply			
	he HACCP plan is signed and dated by the responsible stablishment individual.			}	Dressing Rooms/Lavate			
	Hazard Analysis and Critical Control Point HACCP) Systems - Ongoing Requirements			46.	Sanitary Operations			
18. M	onitoring of HACCP plan.			47.	Employee Hygiene			
19. Ve	erification and validation of HACCP plan.				Condemned Product C	ontrol	-	
20. C	orrective action written in HACCP plan.		X					
21. R	eassessed adequacy of the HACCP plan.			4	Part F - I	nspection Requirements		
	decords documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event or			49.	Government Staffing			
	Part C - Economic / Wholesomeness			50.	Daily Inspection Covera	age		
23. L	abeling - Product Standards			51.	Enforcement		X	
24. L	abeling - Net Weights		O					
25. G	Seneral Labeling		О	52.	Humane Handling			
26. F	in. Prod. Standards/Boneless (Defects/AQL/Pork Skins/M	loisture)	О	53.	Animal Identification			
	Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspection	n		
27. V	Vritten Procedures			55.	Post Mortem Inspection	n		
28. S	Sample Collection/Analysis							
29. F	Records		1		Part G - Other Reg	ulatory Oversight Requirements		
Sa	Imonella Performance Standards - Basic Requ	uirements		56.	European Community D	Directives		
30. C	Corrective Actions			57.	Monthly Review			
31. F	Reassessment			58.				
32. V	Written Assurance			59.				

Establishment NO: 272 M/S

- 20. The Establishment HACCP plan met the basic requirement. The plan called for monitoring of CCP for zero tolerance for fecal contamination once a day. Corrective actions stated met FSIS 417.3 regulatory requirements except, that in case of deviation only current day's production would be with held and segregated. Est. did not segregate the entire product since last monitoring check, as required, which would have been some of the previous day's production. Plant records, however, did not indicate any such deviation had taken place and, consequently no affected product had been shipped to the US.
- 51. Brands used by the Inspection Service to identify product were not kept under Inspection Service security adequately and there was no inventory of brands maintained by the Inspection Service. Inspection officials took corrective action immediately.

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DA	ATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY				
Levoni S.P.A.	04/23/02		442L	ITALY				
San Daniele del Friuli (UD)	5. NAME OF	AUDITO	R(S)	6. TYPE OF AUDIT				
	Dr. Faiz	R Cho	udry					
					NT AUDIT			
Place an X in the Audit Results block to inc		omplia	•					
Part A - Sanitation Standard Operating Procedures	(SSOP)	Audit	1	Part D - Continued	Audit			
Basic Requirements 7. Written SSOP		Results	· · · · · · · · · · · · · · · · ·	conomic Sampling	Results			
			33. Scheduled Sample					
8. Records documenting implementation.			34. Species Testing		0			
Signed and dated SSOP, by on-site or overall authority. Sanitation Standard Operating Procedures (SSOP)		. 10.000 Pro 1	35. Residue					
Ongoing Requirements	′		Part E	E - Other Requirements	(A)			
10. Implementation of SSOP's, including monitoring of impler	nentation.		36. Export					
11. Maintenance and evaluation of the effectiveness of SSOP	S .		37. Import					
 Corrective action when the SSOPs have falled to prevent product contamination or adulteration. 	direct		38. Establishment Ground	ds and Pest Control				
13. Daily records document item 10, 11 and 12 above.			39. Establishment Constr	ruction/Maintenance				
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light					
14. Developed and implemented a written HACCP plan .			41. Ventilation					
15. Contents of the HACCP list the food safety hazards, critical limits, procedures, corrective actions.	cal control		42. Plumbing and Sewag	e				
 Records documenting implementation and monitoring of the HACCP plan. 	he		43. Water Supply 44. Dressing Rooms/Lav	atorios				
 The HACCP plan is signed and dated by the responsible establishment individual.)		45. Equipment and Utens					
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46. Sanitary Operations					
18. Monitoring of HACCP plan.			47. Employee Hygiene					
19. Verification and validation of HACCP plan.			48. Condemned Product	Control	-			
20. Corrective action written in HACCP plan.			Dort E	- Inspection Requirements				
21. Reassessed adequacy of the HACCP plan.			rail r	- inspection Requirements				
 Records documenting: the written HACCP plan, monitor critical control points, dates and times of specific event 	ing of the occurrences.		49. Government Staffing					
Part C - Economic / Wholesomeness			50. Daily Inspection Cove	erage				
23. Labeling - Product Standards			51. Enforcement					
24. Labeling - Net Weights		О	52. Humane Handling					
25. General Labeling					<u> </u>			
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/I	vioisture)	О	53. Animal Identification		О			
Part D - Sampling Generic E. coli Testing			54. Ante Mortem hspect	ion	0			
27. Written Procedures		О	55. Post Mortem hspect	ion	0			
28. Sample Collection/Analysis		O						
29. Records		0	Part G - Other Re	gulatory Oversight Requirements				
Salmonella Performance Standards - Basic Rec	quirements		56. European Community	/Directives				
30. Corrective Actions		0	57. Monthly Review					
31. Reassessment		О	58.					
32. Written Assurance		О	59.					

Establishment NO: 442L

1 ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE	3. ESTABLISHMENT NO.		4. NAME OF COUNTRY		
Principe Di San Daniele S.P.A.	04/22/02	ļ	478L		ITALY		
S. Dorlingo Della Valle (TS)	5. NAME O	F AUDITO	R(S)		6. TYPE OF AUDIT		
	Dr. Faiz	R. Cho	oudry		X ON-SITE AUDIT DOCUME	NT AUDIT	
Place an X in the Audit Results block to it	ndicate nonc	omnlia	nce w	ith requiremen	- L		
Part A - Sanitation Standard Operating Procedure		Audit	1		art D - Continued		
Basic Requirements	(,	Results			onomic Sampling	Audit Results	
7. Written SSOP			33. S	cheduled Sample			
Records documenting implementation.			34. S	pecies Testing		0	
9. Signed and dated SSOP, by on-site or overall authority.			35. F	tesidue		0	
Sanitation Standard Operating Procedures (SS	OP)			Part E	-Other Requirements		
Ongoing Requirements 10. Implementation of SSOP's, including monitoring of imp	lementation		36. E	ixport			
11. Maintenance and evaluation of the effectiveness of SSC		 					
Corrective action when the SSOPs have faled to preve product contamination or adulteration.		<u> </u>	37. Import 38. Establishment Grounds and Pest Control				
13. Daily records document item 10, 11 and 12 above.			39. E	stablishment Constru	ction/Maintenance		
Part B - Hazard Analysis and Critical Contro			40. L	ight			
Point (HACCP) Systems - Basic Requirement	is		41. \	/entilation			
14. Developed and implemented a written HACCP plan .	witingl agetral		1, ,	Numbing and Saugas			
 Contents of the HACCP list the food safety hazards, c points, critical limits, procedures, corrective actions. 			1	Plumbing and Sewage Vater Supply		·	
Records documenting implementation and monitoring of HACCP plan.			1	Dressing Rooms/Lavat	cories		
17 The HACCP plan is signed and dated by the responsi establishment individual.	ible		45. E	Equipment and Utensil	s		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46. \$	Sanitary Operations			
18. Monitoring of HACCP plan.			47. 8	Employee Hygiene			
19. Verification and validation of HACCP plan.			48. Condemned Product Control				
20. Corrective action written in HACCP plan.				9-4F	book and the second second		
21. Reassessed adequacy of the HACCP plan.				Pan F-1	Inspection Requirements		
 Records documenting: the written HACCP plan, moni critical control points, dates and times of specific eve 			49. (Sovernment Staffing			
Part C - Economic / Wholesomeness			50.	Daily Inspection Cover	age		
23. Labeling - Product Standards			51.	Enforcement			
24. Labeling - Net Weights		<u> </u>	52.	Humane Handling		0	
General Labeling Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skir		<u> </u>					
The second secon	iis/wioisture)	О	53.	Animal Identification		О	
Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspectio	on.	0	
27. Written Procedures		О	55.	Post Mortem Inspectio	on .	О	
28. Sample Collection/Analysis		О	-				
29. Records		О		Part G - Other Reg	gulatory Oversight Requirements		
Salmonella Performance Standards - Basic R	Requirements		56. 1	European Community [Directives		
30. Corrective Actions		0	57.	Monthly Review			
31. Reassessment		О	58.				
32. Written Assurance		О	59.				
			I				

Establishment NO: 478L

Foreign Establishment Audit Checklist

2. AUDIT DATE

3. ESTABLISHMENT NO. 4. NAME OF COUNTRY

Salumificio Brianteco S.P.A. 05/03/02		482L		L	ITALY		
Garbagnate Monastero (CO)	5. NAME OF	OF AUDITOR(S)			6. TYPE OF AUDIT		
	<u> L</u>	z R. Choudry			X ON-SITE AUDIT DOCUMENT A		
Place an X in the Audit Results plock to indi		omplia	nce			olicable.	
Part A - Sanitation Standard Operating Procedures (S Basic Requirements	SSOP)	Audit Results	1		Part D - Continued Economic Sampling		Audit Results
7. Written SSOP			33.	Scheduled Sample			
Records documenting implementation.			34.	Species Testing			0
Signed and dated SSOP, by on-site or overall authority.			1	Residue	THE RESERVE OF THE PROPERTY OF		0
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements)			Part E -	Other Requirements		
10. Implementation of SSOP's, including monitoring of implementation	entation.		36.	Export			
11. Maintenance and evaluation of the effectiveness of SSOP's			37.	Import			
 Corrective action when the SSOPs have faled to prevent di product contamination or adulteration. 	irect		38.	Establishment Grounds	and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39.	Establishment Construc	ction/Maintenance		
Part B - Hazard Analysis and Critical Control			40.	Light			
Point (HACCP) Systems - Basic Requirements			41.	Ventilation			
 14. Developed and implemented a written HACCP plan 15. Contents of the HACCP list the food safety hazards, critical points, critical limits, procedures, corrective actions. 	al control		42.	Plumbing and Sewage			
Records documenting implementation and monitoring of the HACCP plan.	e		43.	Water Supply			
The HACCP plan is signed and dated by the responsible establishment individual.				Dressing Rooms/Lavate			
Hazard Analysis and Critical Control Point			43.	Equipment and otensis			
(HACCP) Systems - Ongoing Requirements			46.				
18. Monitoring of HACCP plan.			47.	Employee Hyglene			
19. Verification and validation of HACCP plan.			48. Condemned Product Control				
20. Corrective action written in HACCP plan.]				
21. Reassessed adequacy of the HACCP plan.				Part F - I	nspection Requirement	is	
 Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event or 	ng of the eccurrences.		49.	Government Staffing			
Part C - Economic / Wholesomeness			50.	Daily Inspection Cover	age		
23. Labeling - Product Standards			51.	Enforcement	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		X
24. Labeling - Net Weights		-	52	Humane Handling			0
25. General Labeling	4 - 1 - 4 1		-				
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/M	ioisture)	0	53.	Animal Identification			0
Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspectio	n		0
27. Written Procedures		О	55.	Post Mortem Inspection	n		О
28. Sample Collection/Analysis		О		B 4 0 044 B			
29. Records		О		Part G - Other Reg	julatory Oversight Requ	urements	
Salmonella Performance Standards - Basic Req	uirements		56.	European Community (Directives		
30. Corrective Actions		О	57.	Monthly Review			
31. Reassessment		0	58				
32. Written Assurance		О	59				
							

1. ESTABLISHMENT NAME AND LOCATION

Establishment NO: 482L

51. Veterinary Meat Inspector was not verifying the direct measurement at a CCP of monitoring and plant ongoing verification activities of the HACCP plan(s). GOI inspection officials indicated that it would be corrected immediately.

1. ESTABLISHMENT NAME AND LOCATION 2. AUDIT DA		ATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY		
Soliani di Soliani Fermo E.C. S.N.C.	05/06/02	596L		ITALY		
Langhirano (PR)	5. NAME O	F AUDITO	R(S)	6. TYPE OF AUDIT		
	Dr. Faiz	R. Cho	udry			
					TIQUA TM	
Place an X in the Audit Results block to in		omplia	•			
Part A - Sanitation Standard Operating Procedures Basic Requirements	s (SSOP)	Audit Results	ł .	art D - Continued	Audit	
7. Written SSOP		results	33. Scheduled Sample	onomic Sampling	Results	
8. Records documenting implementation.	-	ļ	•			
Signed and dated SSOP, by on-site or overall authority.		ł	34. Species Testing		O	
Sanitation Standard Operating Procedures (SSC)P)		35. Residue		0	
Ongoing Requirements	,		Part E	Other Requirements		
10. Implementation of SSOP's, including monitoring of imple	ementation.		36. Export			
11. Maintenance and evaluation of the effectiveness of SSOI	P's.		37. Import			
 Corrective action when the SSOPs have falled to preven product contamination or aduteration. 	t direct		38. Establishment Grounds	and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construc	ction/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light			
14. Developed and implemented a written HACCP plan .		-	41. Ventilation			
 Contents of the HACCP list the food safety hazards, cri- points, critical limits, procedures, corrective actions. 	itical control		42. Plumbing and Sewage			
 Records documenting implementation and monitoring of HACCP plan. 	the		43. Water Supply		-	
 The HACCP plan is signed and dated by the responsib establishment individual. 	le		44. Dressing Rooms/Lavate			
Hazard Analysis and Critical Control Point						
(HACCP) Systems - Ongoing Requirements			46. Sanitary Operations			
18. Monitoring of HACCP plan.			47. Employee Hygiene			
19. Verification and validation of HACCP plan.			48. Condemned Product C	ontrol		
20. Corrective action written in HACCP plan.		L				
21. Reassessed adequacy of the HACCP plan.		L	Part F - I	nspection Requirements		
 Records documenting: the written HACCP plan, monitor critical control points, dates and times of specific event 		X	49. Government Staffing			
Part C - Economic / Wholesomeness			50. Daily Inspection Covera	age		
23. Labeling - Product Standards		_	51. Enforcement			
24. Labeling - Net Weights		ļ	52 Human Handling			
25. General Labeling		-	52. Humane Handling		0	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins	Moisture)	0	53. Animal Identification		О	
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Inspection	1	O	
27. Written Procedures		O	55. Post Mortem Inspection	n	O	
28. Sample Collection/Analysis		O				
29. Records		0	Part G - Other Reg	ulatory Oversight Requirements		
Salmonella Performance Standards - Basic Re	quirements		56. European Community D	rirectives		
30. Corrective Actions		O	57. Monthly Review			
31. Reassessment		0	58.	****		
32. Written Assurance		0	59.			
			1.			

Establishment NO: 596L

22. The records were not maintained for direct measurement of a CCP such as temperature readings during ongoing verification activities by the responsible establishment employee. GOI inspection officials ordered correction immediately.

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT I	DATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY			
F. LLi Martelli S.P.A.	04/29/02		643M/S	ITALY			
Dosolo (MN)	5. NAME C	OF AUDITOR(S)		6. TYPE OF AUDIT			
	Dr. Faiz	z R. Cho	oudry	X ON-SITE AUDIT DOCUME	NT AUDIT		
Place an X in the Audit Results block to i	ndicate none	complia	unca with requiremen				
Part A - Sanitation Standard Operating Procedur		Audit	_	art D - Continued			
Basic Requirements	(000.)	Results		onomic Sampling	Audit Results		
7. Written SSOP		1	33. Scheduled Sample	- · · · · · · · · · · · · · · · · · · ·			
8. Records documenting implementation.			34. Species Testing				
9. Signed and dated SSOP, by on-site or overall authority,			35. Residue				
Sanitation Standard Operating Procedures (SS Ongoing Requirements	OP)		Part E	- Other Requirements	P. C. L. C.		
10. Implementation of SSOP's, including monitoring of imp	olementation.		36. Export				
11. Maintenance and evaluation of the effectiveness of SS	OP's.		37. Import				
 Corrective action when the SSOPs have falled to preven product contamination or adulteration. 	ent direct		38. Establishment Grounds	and Pest Control			
13. Daily records document item 10, 11 and 12 above.			39. Establishment Constru	ction/Maintenance	1		
Part B - Hazard Analysis and Critical Contro Point (HACCP) Systems - Basic Requiremen			40. Light				
14. Developed and implemented a written HACCP plan .			41. Ventilation				
 Contents of the HACCP list the food safety hazards, points, critical limits, procedures, corrective actions. 	critical control		42. Plumbing and Sewage				
Records documenting implementation and monitoring HACCP plan.	of the		43. Water Supply	lorion			
 The HACCP plan is signed and dated by the response stablishment individual. 	sible		44. Dressing Rooms/Lavat				
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46. Sanitary Operations				
18. Monitoring of HACCP plan.			47. Employee Hygiene				
19. Verification and validation of HACCP plan.			48. Condemned Product C	Control			
20. Corrective action written in HACCP plan.			Part F - Inspection Requirements				
21. Reassessed adequacy of the HACCP plan.			Pan r -	inspection Requirements			
 Records documenting: the written HACCP plan, mon critical control points, dates and times of specific even 	itoring of the ent occurrences.		49. Government Staffing				
Part C - Economic / Wholesomeness			50. Daily Inspection Cover	rage			
23. Labeling - Product Standards			51. Enforcement	-			
24. Labeling - Net Weights			52. Humane Handling		-		
25. General Labeling			Oz. Transfer transfer				
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Sk	ins/Moisture)	0	53. Animal Identification				
Part D - Sampling Generic E. coli Testing			54. Ante Mortem Inspection	on			
27. Written Procedures			55. Post Mortem Inspection	on			
28. Sample Collection/Analysis			D. 4 O. OH D.				
29. Records			Part G - Other Reg	gulatory Oversight Requirements			
Salmonella Performance Standards - Basic I	Requirements		56. European Community	Directives			
30. Corrective Actions		-	57. Monthly Review		į į		
31. Reassessment			58.				
32. Written Assurance		;	59.				
			· · · · · · · · · · · · · · · · · · ·				

Establishment NO: 643M/S

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1. ESTABLISHMENT NAME AND LOCATION 2. AUDIT D 04/23/02		TE	3. ESTABLISHMENT NO. 649L	4. NAME OF COUNTRY ITALY				
Prosciuttificio Morgante S.P.A.	ļ }			-				
San Daniele del Friuli (UD)	5. NAME OF		• •	6. TYPE OF AUDIT				
	Dr. Faiz R	l. Choi	udry	X ON SITE AUDIT				
	1				TIDUA TM			
Place an X in the Audit Results block to indic		mplia						
Part A - Sanitation Standard Operating Procedures (S	SSOP)	Audit	3	Part D - Continued	Audit			
Basic Requirements		Results		conomic Sampling	Results			
7. Written SSOP			33. Scheduled Sample		İ			
8. Records documenting implementation. 9. Signed and dated SSOP, by on-site or overall authority. Sanitation Standard Operating Procedures (SSOP)			34. Species Testing					
			35. Residue					
			Part F	- Other Requirements				
Ongoing Requirements 10. Implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's including monitoring of implementation of SSOP's including monitoring of implementation of SSOP's including monitoring of implementation of SSOP's including monitoring of implementation of SSOP's including monitoring of implementation	ntation							
			36. Export					
11. Maintenance and evaluation of the effectiveness of SSOP's.12. Corrective action when the SSOP's have falled to prevent discovered to the state of the sta			37. Import					
product contamination or adulteration.			38. Establishment Ground	ds and Pest Control				
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance					
Part B - Hazard Analysis and Critical Control			40. Light					
Point (HACCP) Systems - Basic Requirements 14. Developed and implemented a written HACCP plan.			41. Ventilation	7.77.20				
Contents of the HACCP list the food safety hazards, critical points, critical limits, procedures, corrective actions, critical limits, procedures, corrective	I control		42. Plumbing and Sewag	e				
Records documenting implementation and monitoring of the HACCP plan.	÷		43. Water Supply					
The HACCP plan is signed and dated by the responsible 17. establishment individual.			44. Dressing Rooms/Lav	atories				
establishment individual.			45. Equipment and Utens	sils				
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46. Sanitary Operations					
18. Monitoring of HACCP plan.			47. Employee Hygiene					
19. Verification and validation of HACCP plan.			48. Condemned Product Control					
20. Corrective action written in HACCP plan.			46. Condemned Froduct	Control				
21. Reassessed adequacy of the HACCP plan.			Part F	- Inspection Requirements				
22. Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event occ	g of the currences.		49. Government Staffing					
Part C - Economic / Wholesomeness		~~	50. Daily Inspection Cove	erage				
23. Labeling - Product Standards					_			
24. Labeling - Net Weights		0	_ 51. Enforcement					
25. General Labeling			52. Humane Handling		0			
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/M	oisture)	0	53. Animal Identification		О			
Part D - Sampling			<u> </u>					
Generic E. coli Testing			54. Ante Mortem Inspect	íon	О			
27. Written Procedures		0	55. Post Mortem Inspect	tion	О			
28. Sample Collection/Analysis		0	B- 4 0 011 B					
29. Records		О	Part G - Other Re	egulatory Oversight Requirements				
Salmonella Performance Standards - Basic Requ	uirements		56. European Community	yDirectives				
30. Corrective Actions		0	57. Monthly Review					
31. Reassessment		0	58.					
32. Written Assurance		О	59.	**************************************				
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